

OCT 6 1924
Packer Effort to Stimulate Bacon Hog Raising Described
on page 29

Vol. 71
PERIODICAL ROOM
GENERAL LIBRARY
UNIV. OF TORONTO

No. 14

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1924, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

OCTOBER 4, 1924

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.
Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879.
Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00.



LOW UPKEEP

The upkeep of Triumph Tankage Dryers is low enough to be forgotten. Once in several years you'll have to buy a new wheel for the fan which draws off the vapor; but aside from this (barring accidents) you will probably not have to buy any repairs during the entire life of the machine.

Write for prices and capacities. Ask for Bulletin 40.

The C. O. Bartlett & Snow Co.

Main Office and Works: Cleveland, Ohio

Established 1857

Rohe & Brother
Pork and Beef Packers and Lard Refiners

Export Office
344 Produce Exchange

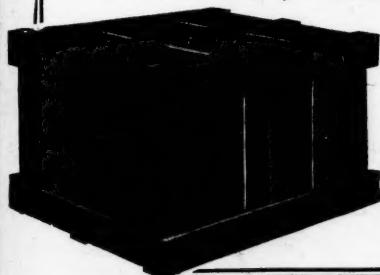
Main Office
NEW YORK 527 West 36th Street

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.
Manufacturers of the
Famous Brand "PURITY" Lard.
Goods for Export and Home
Trade in any Desired Package.

PACKING HOUSES:
534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.

THE MODERN BOXES

Nabco, Veneer, Wire-bound Boxes for Strength—Security



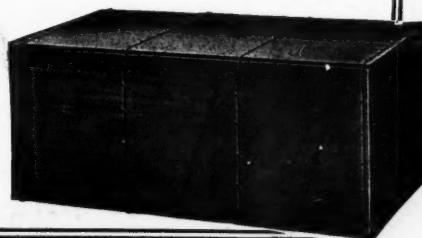
Save in Freight Save in Handling
Save in Nails Save in First Costs

Send us your specifications now and
we will prove to you how to save from
25 to 40% in traffic charges.

NATIONAL BOX CO.

General Offices:
38th and Racine Ave. Chicago, Ill.
Plants:
Chicago, Illinois
Natchez, Mississippi

Eastern Offices:
712 Liberty Bldg.
Philadelphia, Pa.



Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

"NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash)
and Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK 80 MAIDEN LANE
NEW YORK

Another Beef Cutting Test for Retailer Dealers Given on
page 54

Delivery of Hogs Controlled

The
Kramer
Hog
Dehairer



Every hog is under control while it is in the Kramer Hog Dehairer. The sectional and timed conveyor makes this possible. It is so spaced that the hogs are fed into and delivered from the machine 24 inches apart. The machine thus avoids the using of gates or other devices to hold the hogs back. The entire action of the machine and conveyor is automatic.

The Kramer Hog Dehairer is durable, economical and efficient. No hog killing floor can be modern without one.

If you will write the company today, further details and specifications will be sent promptly.

The Brecht Company

1201 Cass Ave., St. Louis, Mo.

Manufacturers of Machinery, Equipment, Tools and Supplies pertaining to the Meat and Allied Industries. Importers and exporters of all kinds of sausage casings.

New York
174-176 Pearl St.

Chicago
Monadnock Bldg.

Buenos Aires
Calle San Martin 235



Hamburg
Albertstrasse 26-30

Liverpool
R. W. Bollans & Co.
6 Stanley St.

1853 We Keep Faith With
 Those We Serve 1924

THE NATIONAL PROVISIONER

Copyright, 1924, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 71.

Chicago and New York, October 4, 1924.

No. 14

Big Program for Packers' Convention

**Every Phase of Industry Included
in the Speeches and Discussions—
Splendid Entertainment is Offered**

As the time nears for the 19th annual convention of the Institute of American Meat Packers—Chicago, October 20-23—it becomes evident that this is to be the biggest meeting ever.

The worth-while features begin even before the set dates of the convention. On Friday and Saturday preceding, October 17 and 18, departmental meetings at convention headquarters, the Hotel Drake, will discuss the following:

Accounting, Credits and Collections, Purchasing, Traffic, Car Routes, Branch Houses, Refrigeration and Engineering, Chemical Problems, Advertising and Public Relations.

These subjects will engage the attention of department heads, executives and others during these two days, and all will get together Saturday night for an informal dinner at The Drake to sum up the whole matter.

On Sunday afternoon the happy annual reunions begin with a get-together and a promenade concert at The Drake.

On Monday morning the regular convention sessions start, and continue through to Wednesday afternoon.

Plenty of Entertainment.

What used to be the convention smoker, and is now the annual ladies' night, is scheduled for Monday evening at the famous Rainbo Gardens, a dinner-dance and entertainment which it is whispered will outrival the big night at Marigold Garden two years ago.

The next evening, Tuesday, has been left open for private parties, but the big annual banquet comes on Wednesday evening at The Drake.

The special program for the ladies, in charge of Mr. and Mrs. A. D. White, includes a motor tour on Tuesday, with a luncheon at the Edgewater Beach Hotel and inspection of the radio broadcasting station there.

There will also be a theater party for the ladies on Wednesday evening while the men are at the banquet. Some of the biggest New York successes of last season are now playing in Chicago, and one of these will be selected.



The sports program also is most attractive. The golf tournament is now an annual affair, and competition for the Herrick and THE NATIONAL PROVISIONER cups and other prizes is bound to be lively.

The tournament will be held at the beautiful Calumet Country Club on Thursday, October 23, and the program will include both luncheon and dinner at the hospitable Calumet clubhouse.

The tennis tournament for a trophy

offered by Oscar G. Mayer is a new feature for the same day and place.

Headquarters at The Drake.

Reception and registration headquarters will be at the Hotel Drake, Lake Shore Drive, both for packers and ladies, and also for the members of the supply trade.

The Rainbo Gardens dinner and the Edgewater Beach luncheon are free to out-of-town members and ladies. Those located in Chicago will pay a charge. Information concerning these events, as well as the annual banquet, will be announced in convention bulletins, and also may be obtained upon application to the Institute of American Meat Packers, 509 S. Wabash avenue, Chicago.

Entries for the golf and tennis tournaments may be made also upon application to the Institute offices, or to THE NATIONAL PROVISIONER.

Topics at Convention Sessions.

The topics to be discussed at the Institute Plan Commission session on Monday afternoon, as well as the complete list of speakers for the Tuesday sessions, have just been announced by the Program Committee.

Tuesday, as announced, will be given over entirely to discussion of plant operations, accounting and statistics, and sales and distribution, topics which touch on practically every department of the packinghouse and which will interest everyone who attends the convention.

E. C. Merritt, a vice-president of the Institute, will preside over the Tuesday sessions, and R. F. Eagle, chairman of the Program Committee, will outline the plan for the discussion which is to come.

A list of the speakers for this day, and the subjects they are to discuss, follows: "Forecast of Future Livestock Market Conditions," E. N. Wentworth, Chicago.

"Sales Outlook in England," Charles C. Pearson, Liverpool, England.

"Helpful Hints on Modern Methods of Conserving Power and Refrigeration," H. C. Gardner, Chicago.

"Improving the Keeping Qualities of

Are You in Line?

Is your hotel reservation in for the Packers' Convention? Write The Hotel Drake, Chicago, Ill., at once.

If you want to take in the Rainbo Gardens Party, Monday evening, Oct. 20, send your reservation immediately to John T. Agar, chairman, at the Institute, 509 So. Wabash Ave., Chicago. Out-of-towners, free; Chicagoans, \$3.50 each. But reservations must be made in advance in either case.

Notice of banquet reservations will be issued later.

Golf and tennis entries should be made at once. Address W. W. Shoemaker, chairman, at the Institute, 509 So. Wabash Ave., Chicago. Try for the cups and prizes.

Packers, packer representatives, supply men and ladies should register immediately upon arrival in Chicago, at convention headquarters at the Hotel Drake, so that proper credentials may be issued for the various events.

Registration of supply men and their ladies will be in charge of a committee of the American Meat Packers' Trade & Supply Association.

October 4, 1924.

Meat," L. M. Tolman, Chicago.

"Up-to-Date Methods of Reclaiming Commercial Products from Waste Water," H. M. Shulman, Detroit.

"The Efficient Handling of Hides from Take-off to Delivery," E. J. Madden, Chicago.

"Survey of Export Expectations of 1925," R. E. Chapman, Chicago.

Institute Plan Program.

Since the program of the Institute Plan Commission was barely under way at the time of last year's convention, the report of the Commission, to be made on Monday afternoon, will be unusually important and of wide interest to the representatives of every member company of the Institute.

A list of the topics which will be discussed follows:

I. SCIENTIFIC RESEARCH

"What Sort of Tangible Dividends Will the Packer Actually Get from the Institute's Present Scientific Research?"

"Ham-Souring: What we have Learned, and what we Expect to Learn about it."

"A New Possibility in Meat-Curing, Involving an Important Ingredient."

"Better Utilization of Blood. The Possibilities as We Find Them."

"Hide-Curing Studies and What They Show."

"The Institute's Service Laboratory, and What It Can Do for the Individual Packer."

II. INDUSTRIAL EDUCATION

"What Sort of Tangible Dividends is the Packer Actually Getting from the Institute's Educational Program?"

"How the Collection and Publication of Sound Principles of Meat Packing in All of Its Phases is Progressing."

"The Meat Packing Courses—and How the Packer Can 'Cash' Them Now: The Evening Courses.

The Correspondence Courses—and What They Will Lead to for the non-Chicago Packer.

The Four-Year College Course—and What It Means to Men Now Conducting Packing Businesses."

III. PRACTICAL RESEARCH

"What Sort of Tangible Dividends Is the Packer Actually Getting from the Institute's Operating Research?"

"How Packinghouse Operating Fundamentals Have Been, and Will Be, Determined and Published."

"Standardization to Date—How to Cost It in Dollars and Cents: Trolleys.

Trucks."

IV. FISCAL

"How Much the Institute Plan Has Cost."

V. GENERAL

"What Has Been Gained, and What Is Still Needed."

The Business Sessions.

As previously announced, the Monday morning session will be devoted to the details which usually accompany the opening of a convention, including the call to order, invocation, the president's address, various reports, appointment of committees, and the presentation of the gold and silver jubilee badges.

At the close of the meeting, the awards in the \$750 prize contest for the most valuable contribution to the packing industry will be made. This contest, open to employees of members of the Institute, has aroused much interest throughout the industry.

In the afternoon, preceding the Plan Commission Report, will come a talk on "Buying Materials and Supplies Co-operatively," by J. C. Dinsmore, purchasing agent of the University of Chicago.

The entire day Wednesday is to be devoted to sessions held at the University of Chicago, the program to be announced in the next issue of THE NATIONAL PROVISIONER.

Hotel Reservations.

The Committee on Hotel Arrangements, of which Oscar G. Mayer is chairman, has issued another request for early hotel reservations, as is indicated by the following bulletin from President Herrick to Institute members:

To the Members:

If you have not already sent in your reservation for hotel accommodations for the Convention, or if you desire to increase reservations already made, kindly communicate with the Drake Hotel at once. We are very anxious to have all reservations in prior to October 7, as it will greatly assist us in completing final arrangements.

Reservations are coming in rapidly, and the number of rooms held in reserve by the hotel is each day being decreased. The earlier your reservations are made, the better the choice of rooms.

Hoping to see your name, as well as that of as many of your firm as possible, on the registration list, I am,

Very truly yours,
Chas. E. Herrick, president.

The Rainbo Party.

Further announcement has been made about the biggest social feature of the con-

vention, the Rainbo party. Another bulletin, which describes the party and its details, reads as follows:

To the Members:

The Committee in charge of the Rainbo Gardens Party dinner-dance and entertainment for ladies and gentlemen announces practical completion of arrangements.

The Rainbo Party is the big get-together frolic of the Convention. It is slated for Monday evening, October 20, (the first night of our annual meeting.) Out-of-town members will be guests of the Institute, while Chicago members may secure tickets for \$3.50 each. Preparations are being made for a record attendance by the management of the Rainbo Gardens. Special entertainment features are being added to their regular excellent program for the benefit of our members.

Mr. John T. Agar is chairman of the Committee in charge of this entertainment. He has requested an advance registration of all Chicago members who will attend, in order that arrangements may be facilitated. Applications for tickets from both Chicago and out-of-town members should be sent to Mr. Agar, chairman of the Rainbo Party Committee, care of the Institute.

Hoping to see you at the Rainbo Party.

Very truly yours,
Charles E. Herrick, President.

The Golf Tournament.

Interest in the golf tournament which will be held Thursday afternoon at the Calumet Country Club, Chicago, is running high. The tournament will be on the handicap basis and is open to all who attend the convention.

Entry blanks must be filled out with the required information, and must be in the hands of W. W. Shoemaker, chairman of the Golf Committee, care of Armour and Company, Union Stock Yards, Chicago, Ill., not later than Monday, October 13, 1924. Additional blanks will be furnished upon request.

Require Bonds for Live Stock Buyers

A new regulation, effective November 1, 1924, has been announced by the Secretary of Agriculture under which bonds will be required to cover the business transactions of commission men, traders, packers, packer buyers and other dealers at all public stockyards markets. Heretofore commission men only have been required to be bonded, and it has been urged that transactions of other classes of business agencies in the same markets should also be covered by bonds.

Although the Department announces that this regulation applies to packer buyers, the opinion is prevalent that there is no assurance that these regulations will cover packer buyers. The latter are staff employees of a packing organization, the same as any other employee, and it is thought that the regulation cannot be made to apply to them.

Authority to make such a requirement was granted to the Secretary of Agriculture in the last Agricultural Appropriation Bill, and the new bonding requirement is in the form of an amendment to the existing regulations under the Packers and Stockyards Act.

The bonds now to be required of all market agencies and dealers buying or selling livestock at public stockyards mar-

kets are to range in amount from a minimum of \$1,000 to a maximum of \$50,000, according to the volume of business handled, plus 10 per cent of the amount of the business over \$50,000. The amounts are to be determined either by the largest amount of sales or purchases, or both combined, on any one business day in the preceding twelve months, or by the average of such transactions for two business days based on the total number of business days and the total transactions in the preceding twelve months, as the market agency or dealer may elect.

The regulation also provides that when two or more dealers are the employees or agents solely of the same principal they shall be covered by a single bond based on their total business. This permits all the business transactions in the public stockyards markets of any packer to be covered by one bond.

The regulation also provides that in any other case any two or more dealers or two or more market agencies may be covered by one bond. This permits a number of dealers or market agencies to cooperate or make joint arrangements in order to meet the bonding requirement.

Duplicates of all bonds must be filed with the Packers and Stockyards Administration and notice of termination of a bond must be given to the Government at least ten days before the effective date of the termination. The bonds must be surety company bonds or in any form which gives protection substantially equivalent to that of a surety company.

Producing a Bacon Type Hog

Plan of Wisconsin Packer to Induce Farmers to Raise Hog to Meet British Bacon Demand

There has been much talk about the need for producing a bacon type hog in this country to satisfy the demands of the British market and to meet Danish competition.

It is pretty generally acknowledged that American producers as a whole are not likely to fall in with this plan. Their idea of hog-raising is one of opportunism, based on the cost of feed and other current conditions.

Besides, it is contended that the packer hog type is the one most generally in demand, and therefore most likely to be produced.

However, there are sections of the country where the bacon type of hog can be profitably produced, and where there is hope of inducing the hog-raiser to give attention to this subject.

Efforts in the Past.

In the past one or two local efforts have been made by United States packers to bring this about, usually by offering a premium for the type of hog desired. These efforts have not been sustained, and have not met with encouragement such as to give this bacon-hog movement a substantial start.

Canada has accomplished much in this direction, and has profited thereby, but similar results have not been obtained in the United States.

Now an American packer has launched a new effort in this direction which is expected to have more effective results.

Plans have been formulated by the Cudahy Bros. Company, of Cudahy, Wis., by which farmers of Wisconsin can obtain selected bacon hog stock at nominal cost, and a premium will be paid for the progeny.

This premium plan extends over a period of three years. It will vary in amount from 25 to 75c per 100 lbs., and will be given for hogs of Yorkshire blood produced under this arrangement and showing proper breeding and feeding.

Plan Launched in Wisconsin.

Located in a state where the production of a bacon type hog is particularly easy because of the large quantities of hard grains and dairy by-products available, the Cudahy Bros. Company has much in its favor for the success of the movement.

It has been generally recognized in recent years that certain parts of the United States were especially well adapted for the production of the ideal type of hog to supply a product which would compete successfully with the Danish and Irish bacon on the British market.

So firm is the faith of the Cudahy Bros. Company that this can be done successfully in Wisconsin that they have em-

ployed a director of livestock improvement in the person of F. B. Hansen, under whose supervision the work of bacon hog production will be carried on in cooperation with the farmers of the State.

Mr. Hansen's statement regarding this new project is given here:

Bacon Hog Production

By F. B. Hansen

The old saying that "a good purchase is half the sale" is true in more ways than one.

The realization that it is next to impossible for American packers to remedy defects in their export bacon which can be directly attributed to faulty or careless breeding and feeding methods has caused the Cudahy Brothers Company of Wisconsin to initiate steps whereby they hope



MICHAEL CUDAHY

Progressive Young Head of Cudahy Bros. Co., Cudahy, Wis., Which Packing Concern Has a Plan for Meeting Danish Bacon Competition in the British Market by Inducing Farmers to Produce Proper Type of Hog.

to improve the type of hogs in their state, and thus largely overcome a serious handicap in their trade competition on the British market.

This firm is doing a large export business in Wiltshire and Cumberland sides of bacon, and the actual specifications for these cuts demand a trim, well-balanced and lean-meat hog carcass, with good streaky bellies.

With all due respect to our hog raisers, it cannot be denied that the most popular American breeds of swine fall short of meeting these requirements. And if prices can be relied upon as a buyer's barometer, then it certainly looks as if stormy weather lies ahead if our course remains set along the present lines of operation.

Why Lose 3 to 5c Per Lb.?

A variation of three to five cents per pound between American, Canadian and Danish bacon on the English market is too severe a handicap, and as far as Wisconsin is concerned it is absolutely unnecessary.

Both the climate and soil of this state are especially adapted for the production of milk and small grains, two of the greatest assets in the production of bacon hogs. While it may require some extra care and study before farmers have learned to apply this feed to the best advantage, it certainly looks as if the change will be justified in face of the unrivaled success of our competitors, the Danes and Canadians, who are rapidly forcing our products out of the British market on a basis of quality.

Premiums to be Offered.

It is well known fact that the Wisconsin hogs more nearly approach in type and finish the bacon hogs than those from any other state, due no doubt to the factors mentioned. But the Cudahy Brothers are of the opinion that still further progress is essential if the prestige of American bacon in international trade shall be preserved and strengthened. They have, therefore, formulated plans whereby it will be possible for farmers of Wisconsin to obtain selected breeding stock of Yorkshires at nominal cost, either individually or collectively.

They propose to back up this movement by a premium policy to be applied for the first three years, jointly on the merits of uniform breeding and feeding, so that any hogs of Yorkshire breeding will be subject to premium varying from twenty-five to seventy-five cents per one hundred pounds, live weight, depending on the degree of pure blood infusion.

Weight limits will also have to be observed, and certain standards of finish will help to decide whether the premium can be paid.

Will Help Hog Producers.

This will necessarily entail a great deal of educational work among farmers, and we hope that active co-operation will be extended to the company by the State authorities, so that a very thorough program can be carried out.

This will not, however, be derogatory to the interests of the other breeds. Undoubtedly the lard hog still occupies a position of importance in this country.

But, on the other hand it should prove a boon to the breeders in the state of Wisconsin, where conditions are somewhat adverse to the economical production of cornfed hogs. It will most decidedly still further strengthen the Wisconsin product in the world's market.

To Study the Effect of Feeds on Meat

At a conference held on September 26 and 27, college and government live stock authorities of the United States and Canada assured the National Live Stock and Meat Board of their hearty co-operation in carrying out a study of the effect of various livestock feeds on the quality and palatability of meat.

After considering the question from all angles, the work of the conference was closed with the appointment of a committee of five, which was instructed to consider ways and means of conducting a series of experiments upon the subject and

to present plans and recommendations to the Board at its meeting in December.

The committee was appointed by C. M. O'Donnell of Bell Ranch, N. M., member of the Board and chairman of the meeting. Its membership is composed of: Dean F. B. Mumford, University of Missouri, chairman; Professor H. J. Gramlich, head of the Department of Animal Husbandry, University of Nebraska; Dr. E. W. Sheets, acting chief in charge of animal husbandry, Bureau of Animal Industry, Washington, D. C.; Professor M. D. Helser, Department of Meats, Iowa State College, and Dr. C. Robert Moulton, Director of

October 4, 1924.

the Bureau of Nutrition, Institute of American Meat Packers. R. C. Pollock, managing director of the Board, stated that the committee is to meet in Chicago on October 25, at which time definite plans and recommendations will be worked out.

Representatives of the eight leading agricultural colleges, the government and the Institute of American Meat Packers who attended the conference were unanimous in the opinion that the proposed study is of great importance. The college specialists cited the fact that numerous experiments with feed rations have already been conducted, but have been lacking in satisfactory results, as they have nearly always ended when the animals were taken for slaughter, and have not been carried through to a conclusion.

Those in attendance were: C. M. O'Donnell, chairman of the conference; R. C. Pollock, managing director, National Live Stock and Meat Board; Professor D. W. Williams, Animal Husbandry Department, College Station, Texas; Professor W. H. Peters, Head of the Animal

Husbandry Department, University of Minnesota; Professor Gustav Bolstedt, Chief of Animal Industry Department, Ohio Experiment Station, Worcester, Ohio; Professor Sleeter Bull, Department of Meats, University of Illinois, Urbana, Ill.; Professor H. J. Gramlich, Head of the Department of Animal Husbandry, University of Nebraska, Lincoln, Nebr.; Professor M. D. Helser, Department of Meats, Iowa State College, Ames, Ia.; Dean F. E. Mumford, University of Missouri; Professor Wade Toole, Head of Animal Husbandry Department, Ontario Agricultural College, Guelph, Ontario; Dr. E. W. Sheets, acting chief in charge of animal husbandry, Bureau of Animal Industry, Washington, D. C.; Dr. Paul E. Howe, biologist in charge of nutrition investigation, Bureau of Animal Industry, Washington, D. C.; Dr. C. Robert Moulton, Chicago director of the Bureau of Nutrition, Institute of American Meat Packers, and John T. Russell, Chicago, member of the National Live Stock and Meat Board.

Australian Beef Situation is Optimistic Better Feeling Prevails Throughout Trade—Other News

(Staff Correspondence of The National Provisioner)

Brisbane, Australia, August 22, 1924.

Repeated reference has been made in these articles to the quality of Australian meat and the necessity of improving methods of breeding and preparing the beef for the export market. Interest therefore attaches to the visit of the chairman of the Australian Meat Council, Mr. Cramsie, to Queensland to inspect the beef being prepared at Lake's Creek for the Imperial Government under contract.

Mr. Cramsie was delighted with the way in which men and officials were doing their part. He said that the execution of the present Admiralty contract order was the best he had ever seen and should direct attention to what could be done when future contracts were being undertaken.

Cooperation on All Sides.

With co-ordination of everyone—breeders raising better cattle, and putting them on the market in prime condition; with the railways accelerating stock trains and eliminating bruising, and with the companies doing their best—the meat industry should regain its former prestige and more than hold its own with Argentine production in London. "I know Queensland," he said, "and I know that she can produce the best cattle in Australia. With cooperation of all I have no fear regarding the outlook for the future."

All this, in view of the known facts, sounds a little extravagant. Australia, it has been repeatedly admitted, cannot compete on equal terms with frozen meat against chilled meat from the Argentine. And her distance from London makes it impossible, at present, to send chilled beef from the Commonwealth.

At the same time Mr. Cramsie and his council can do good work by persistently advocating the production of an early-maturing animal, the adoption of dehorning and better branding and the removal of possible blemishes on the frozen beef by eliminating causes of bruising.

Hope to Increase Eastern Trade.

Mr. Cramsie stated that he had great hopes of increased trade with the East.

Notwithstanding the set-back to Japan, he said, trade with the East in meat had increased by 100 per cent. At the same time he did not state that the previous trade was comparatively small, so that the actual increase is not really large.

It has been officially announced that the Australian Meat Board proposes to have direct representation in London, "to watch the markets, to advise producers of the results, and by displays of meat and a proper advertising propaganda induce the British public to recognize the value of Australian meats."

The Board is apparently building on the possibility of the Argentine trade declining, for Mr. Cramsie said: "Our latest advices from the Argentine inform us that the cattle producer in that country has found, for the past three years, the industry to be an unprofitable one, and very large areas that in the past had been used for fattening are now being used for dairy or agriculture."

Decline in Argentine Beef Production.

"Our representatives advise us that they think that in the near future there is likely to be a decline in the export of both frozen and chilled beef from that country. Should this opinion be correct, there is likely to be an increase in prices for both frozen and chilled beef, and if our producers can be induced to use, where necessary, better bulls, and take advantage of the low values of cattle to cull their cows heavily, our cattle will soon improve to such an extent that we should secure the maximum prices ruling in London for frozen beef." A somewhat slender reed to depend on, surely!

It is possible that the assistance to the meat industry from the Federal Government will cease to take the form of a bonus on export, to which there is great exception, in favor of help to obtain a better class of bulls for the herds. The Prime Minister has already indicated that much.

Optimism in Meat Circles.

The same optimism regarding an improvement in the meat industry was expressed at a meeting of the Queensland Cattle Owners' Association recently, when the President, R. C. Philip, said: "I cannot help feeling hopeful that things will gradually improve in our industry, and that next year prices will be a little better than this year, and that by 1926 cattle

raising will once more be a profitable industry, after having passed through one of the worst slumps in the history of the State."

The meeting of the cattle men endorsed a scheme for the creation of co-operative abattoirs.

Report on Meat Exported.

A return prepared by the Department of Trade and Customs shows that stock submitted in the various States of the Commonwealth for slaughter and inspection for export during July consisted of 80,352 cattle, 722 calves, 26,677 sheep and lambs, and 280 pigs.

Particulars of frozen meat exported during July are as follows: Beef: 103,149 crops, 1,074 forequarters, 111,719 hindquarters, 500 butts, 81,764 lbs., other piece beef, 1,250,328 lbs. boneless. Veal: 37 carcasses, 61 sides. Mutton: 8,826 carcasses, 150 packages piece mutton. Lamb: 4,010 carcasses. Pork: 28 carcasses.

Following are particulars of frozen meat in cold storage and intended for export on July 31. Beef: 130,487 crops, 7,561 forequarters, 134,450 hindquarters, 1,164 butts, 101 rumps and loins, 974,205 lbs., other piece beef, 1,460,470 lbs. boneless. Veal: 39 carcasses, 426 sides, 235 hindquarters, 240 forequarters, 3,770 lbs. boneless. Mutton: 22,228 carcasses. Lamb: 3,229 carcasses. Pork: 31 carcasses, 335 sides.

Exports of Live Cattle.

An Act to allow of a subsidy of ten shillings (approximately 2 dollars) per head on live cattle exported from the Commonwealth has been passed by the Federal Parliament. Graziers in the Northern Territory have made arrangements by contract for the supply of 10,600 head of live cattle to Manila. During 1923 shipments to that port were about 4,500 head.

The Federal Government has refused to continue the bounty on the export of frozen beef on the ground that a better price is now being paid to cattle owners without the bounty than was paid last year during the payment of the bounty.

An American Firm's Meat.

An interesting statement of special interest to people in the States was made by the chairman of the Australian Meat Board on his return to Sydney after a visit to Queensland. Referring to a visit paid to the plant of Swift's (Australia) Limited, Mr. Cramsie said that a party saw a special display of chilled carcasses frozen quarters, preserved meats and meat by-products which were excellently arranged in one of the chilling chambers. It was the finest exhibition he had seen staged in Australia.

The carcasses and quarters were hung so as to show the quality and grading of the beef, and it was greatly to the credit of the firm that such a high standard had been reached. This plant, it may be mentioned, is under the control of an old Chicagoan, Mr. McCauley.

Off-Season in New Zealand.

All the slaughter houses in the Dominion have closed down, as this is the off-season. Just now there is a process of reckoning up. Breeding ewes of all descriptions are selling well, indicating an increased interest in the production of lambs.

The impression that there are too many freezing plants in New Zealand is becoming general. Some time ago a scheme was launched for amalgamating the various companies, but at present it is not prominently before the public. The promoters are evidently content to allow the idea to sink into the mind of the public. The Farmers' Union decided to suspend judgment on the subject until more details are available; but expressed the strong opinion that control must be in the hands of New Zealand farmers and further its opposition to any overseas interests owning or operating freezing companies in New Zealand.

Men Who Teach Meat Packing

Some of the Instructors in the Evening Courses of Institute of Meat Packing This Winter

A brief glance at the list of men who are conducting the evening courses in the Institute of Meat Packing, which is given by the University of Chicago and the Institute of American Meat Packers in co-operation, at the University of Chicago, shows how successfully the vital problem of securing able instructors has been solved in the short space of time which has elapsed since the classes were started one year ago.

The faculty of the Institute of Meat Packing includes these men from the packing industry: A. H. Carver, R. F. Eagle, Tage U. Ellinger, A. T. Kearney, L. D. H. Weld and E. N. Wentworth. J. O. McKinsey and T. O. Yntema, the other members of the staff of instructors, are members of the faculty of the University. Prof. McKinsey has been engaged in active work in the packing industry.

It is a well-known fact that the success of any educational unit depends to a large extent on the ability of its instructors. With this fact in mind the Joint Administrative Committee, under the guidance of which the Institute of Meat Packing is conducted, devoted considerable effort to selecting a staff of instructors to conduct the courses.

Men From the Industry.

It was evident from the first that the faculty of the University would not embrace enough men who were sufficiently familiar with the packing industry to present the more practical meat packing subjects, and in addition, it had been agreed that the industry would provide part of the instructional material.

An industry less specialized or less extensive than the packing industry probably could have offered little aid. A thorough search, however, assured the

Committee that there were a number of men in the various packing plants who were unusually well fitted for the work, by virtue of their thorough familiarity with the subjects to be presented and their experience in college instruction.

Mr. Carver, head of the Industrial Relations Department of Swift & Company, and instructor in "The Fundamentals of



DEAN EMERY A. FILBEY.

Employer and Employee Relationships," is an authority in the field which this course will cover. In addition, Mr. Carver was a high school principal and superintendent of schools in Massachusetts for eighteen years, before taking up

his work in the industry. His fitness for this work is obvious.

Mr. Eagle, instructor in "Packing House Operations," has spent a number of years in superintendency work with Wilson & Company, where he now is a member of the executive department, in addition to twelve years with the Bureau of Animal Industry of the U. S. Department of Agriculture.

Mr. Ellinger, joint instructor with Mr. Wentworth in "Marketing of Packing House Products," was at one time a member of the faculty of the University of Copenhagen, and was subsequently engaged in varied college work before taking up his present position with Armour's Live Stock Bureau, where he has been engaged in a specialized study of the problems with which the course deals.

Experts in Economics.

Mr. Kearney, of the Commercial Research Department of Swift & Company, and joint instructor with Dr. Weld in the "Principles of Economics," also has been engaged in college instruction. For four years he was head of the Department of Agricultural Economics of Pennsylvania State College. His present work is directly related to the field of the economics course.

Dr. Weld, formerly head of the Department of Business Administration at Yale University, and previously a member of the faculties of the Universities of Washington, Pennsylvania and Minnesota, is head of the Commercial Research Department of Swift & Company, and as mentioned above is joint instructor of the economics course.

Col. Wentworth was assistant professor of Animal Husbandry at Iowa State College and Professor of Animal Breeding at Kansas Agricultural College before taking his present position as head of Armour's Live Stock Bureau. Regarded as one of the best authorities in the industry on marketing problems, Mr. Wentworth is well fitted for the course which he is instructing, "Marketing Packing House Products."

Professor McKinsey, instructor in "Managerial Accounting," is head of the Accounting Department at the University of Chicago and as stated before, has been engaged in special work in the packing industry.

Mr. Yntema, who conducts the accounting course with Prof. McKinsey, is an instructor in the University and has made a special study of packinghouse accounting for the purpose of preparing the material used in the course.

(Continued on page 50.)



DR. R. F. EAGLE.



PROF. L. D. H. WELD.



EDWARD N. WENTWORTH.

October 4, 1924.

Trade Gleanings

A new abattoir is to be built at Brownsville, Mich., by Arlie Goheen.

The Norris Meat Company has opened a new branch house and retail market in Casper, Wyo.

J. C. Baireuther plans to erect a new abattoir near Atwater, Calif., at a cost of around \$27,000.

The plant of the Uniontown Cotton Oil Company, Uniontown, Ala., has recently undergone extensive repairs.

The new plant of the Mount Lassen Packing Company was recently opened for business in Susanville, Calif.

The Cudahy Packing Company is said to contemplate the erection of a new branch plant at Worcester, Mass.

The Carstens Packing Company, Tacoma, Wash., has opened a new livestock buying station in Miles City, Mont.

The Robertson Chemical Company plans to build an addition to its fertilizer plant in Norfolk, Va., at a cost of \$28,000.

The Tuscaloosa Packing Company, Tuscaloosa, Ala., plans to erect an addition to its plant, containing coolers and sausage room.

In anticipation of the season's crush, the Covington Cotton Oil Company, Covington, Tenn., recently made many repairs to its plant.

A general overhauling was recently made on the equipment of the Leflore Oil Mill, Itta Bena, Miss., in preparation of the season's crush.

The International Agricultural Corporation is reported to be considering the erection of a fertilizer plant at Arkwright, S. C., at a cost of \$100,000.

The Nixon Packing Company, Inc., has been incorporated in Nixon, Tex., with a capital stock of \$20,000 by David Stahl, W. K. Breeden and Emil Leonhardt.

Active remodeling has been started by the Rainier Corporation, Seattle, Wash., on the old brewery which will be used as a packing plant. It is hoped to complete the work in 60 days.

The East Tennessee Packing Company, Knoxville, Tenn., is building additional coolers in connection with its plant to take care of growing business. The cost will be around \$15,000.

The Louisville Provision Company, Louisville, Ky., has moved its branch house in Lexington, Ky., to new and larger quarters. The new location of this

branch house is Spring and Vine streets, Lexington, Ky.

The Vulcan Iron Works, manufacturers of rendering machinery, tanks and other packinghouse equipment, plans to erect a new factory at 63 John street, New Britain, Conn., to take care of greatly increased business.

Frank Menhart, proprietor of the Dayton Sausage Manufacturing Co., Dayton, Ohio, recently purchased a new site for his business along the Eaton pike. He plans to move his business to the new location in a short time.

The Pomona Vegetable Oil Company has been organized at Pomona, Calif., by C. E. Power. A new cottonseed mill is being erected at Vinton and Orange Grove avenues, Pomona, which will be put in operation shortly. At the start, 10 tons of oil seed per day will be crushed, but it is hoped to increase this amount later.

The oil mill of the Arizona Cotton Oil Company, being erected at Glendale, Ariz., is rapidly nearing completion. It is hoped to begin operations sometime during October. The new mill has a capacity of 30 tons of seed per day. O. P. Johnson is president, Munro S. Brown, vice-president and R. P. Davie, secretary and treasurer.

The newly-organized Pacific Vegetable Oil Company, Inc., San Francisco, Calif., will take over and run the vegetable oil mill of the Philippine Vegetable Oil Company, 62 Townsend street, San Francisco. The latter concern went out of business, and their San Francisco plant has been idle since 1921. The plant is valued at around \$500,000.

DEATH OF FRED ECKART.

Fred Eckart, president of the Fred Eckart Packing Company, Ft. Wayne, Ind., died suddenly at his home on September 20. Mr. Eckart had been in poor health for the last two years, although he was at his desk regularly until the day of his death.

Mr. Eckart was born in Ft. Wayne, Ind., 65 years ago. After attending school in Ft. Wayne and a college in Dayton, Ohio, he entered the packing firm which his father had established in Ft. Wayne in 1860. Some 25 years ago Fred Eckart was

made president, while his brother Henry was general manager and secretary-treasurer.

In addition to his packinghouse business, Mr. Eckart found time for numerous outside activities. He was a director and stockholder in many Ft. Wayne enterprises, and a member of several fraternal organizations.

Mr. Eckart is survived by his widow, his brother and six sisters. He had a host of friends in the industry who will sincerely regret his passing. Although his was one of the smaller packing concerns, it was known as an energetic, up-to-date plant under the guidance of Mr. Eckart and his brother. Fred Eckart was respected and well-liked throughout the industry, and news of his death comes as a shock to many.

NEUHOFF KEEPS ON GOING.

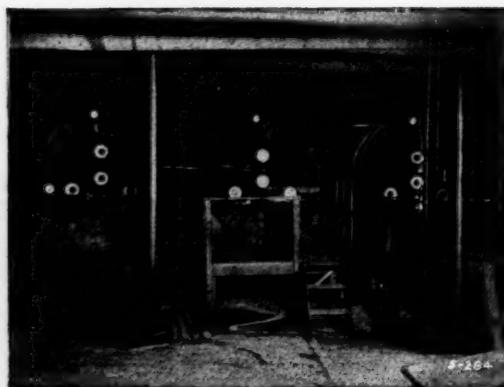
Increasing business has again compelled the Neuhoff Packing Co., Nashville, Tenn., to enlarge its plant facilities. A new sausage department has been completed, and Lorenz Neuhoff only recently returned from Chicago, where he placed orders for new machinery. The company's new "Hermitage" brand of all-pork sausage is making a big hit.

Sales manager J. G. Davis recently made a tour of the Southeastern states, and reports a good increase in business and still more encouraging prospects. Mr. Davis feels proud of his sales organization and the work it has done. He and his men are strict followers of the "Sell Right" motto, and make "quality and service" the moving elements in the results they get.

ARMOUR FERTILIZER PROSPERS.

That conditions in the fertilizer industry are looking up is evidenced by the fact that the Armour Fertilizer Works showed an increase in accumulated surplus of \$2,488,353 during the fiscal year ended June 30, 1924. The total surplus on that date amounted to \$19,387,693. The company reduced its accounts receivable during the year from \$25,990,145 to \$16,687,946; liquidated notes payable in amount \$3,099,405; and reduced accounts payable by \$1,600,000.

Kingan & Co. Profits by Swenson Installations Why Not You?



Swenson evaporator handling tank water in the plant of Kingan & Company, Indianapolis, Indiana.

Swenson installations meet every evaporating requirement of the packing-house and fertilizer plant. Our more than 30 years experience enables us to render you a real service in solving special problems. Whiting Corporation's complete manufacturing facilities are back of Swenson products.

Submit your evaporator problem to Swenson.

Bulletin E-122 on request.

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

SWENSON EVAPORATOR CO.

(Subsidiary of Whiting Corporation)

HARVEY, ILL.

(Chicago Suburb)

SWENSON

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers and the American
Meat Packers' Trade and
Supply Association

Published Weekly by
The National Provisioner, Inc.,
(Incorporated Under the Laws of the State of
New York)
at the Old Colony Building, 407 So. Dearborn
St., Chicago
Eastern Office, 15 Park Row, New York.
OTTO V. SCHRENK, President.
PAUL I. ALDRICH, Vice-President.
HUBERT CILLIS, Secretary and Treasurer.

PAUL I. ALDRICH, Editor and Manager.

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.
CHICAGO, ILL.
Telephones Wabash 0742, 0743, 3751.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.

15 Park Row, New York.
Telephone Barclay 6770.

Money due THE NATIONAL PROVISIONER should
be paid to the Chicago office.
Correspondence on all subjects of practical
interest to our readers is cordially invited.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discontinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each10
Back Numbers, each25

Meat Supply and Demand

Supply of and demand for meat products are likely to be more nearly balanced during the coming winter than has been the case in a long time.

If the indicated decrease in the hog crop is realized and at the same time hogs come to market lighter as a result of shortage of corn in certain sections, the supply of pork will be materially decreased.

After the seasonal runs of Western grass cattle are over there is nothing to indicate that beef supplies will be any heavier. The lamb and mutton market has practically no influence on the market for beef and pork.

During the first seven months of 1924 hog receipts at the primary markets of the country exceeded those of the same months of 1923 by about one and one-half million head; cattle receipts were 106,000 greater, but sheep and lambs were about 370,000 less.

In this same period exports of hams, bacon, shoulders and lard declined 37,495,000 lbs. In fact, exports appear to be

THE NATIONAL PROVISIONER

33

gradually approaching a pre-war level as the population of meat animals in Europe increases.

These factors of increased supply and declining export demand forced increased quantities of meat into domestic consumption and supply continued to exceed demand, furnishing an adverse influence on the market generally.

But with exports settling to a lower level than those of the recent peak periods, accompanied by decreases in supplies of livestock and a slowly increasing per capita consumption of meat, the widely divergent lines of supply and demand which have so long prevailed appear to be drawing more closely together.

This adjustment, brought about by purely economic forces without the control of any one class, will be gratifying to everyone in the meat industry.

Money Lost in Bruised Meat

Much has been written, said and done regarding bruised livestock and resulting losses to packers.

The Institute of American Meat Packers, through its Committee on Live Stock Losses, has been active in bringing this matter to the attention of the industry, and already much has been accomplished in reducing losses from this cause.

But there is still great carelessness evident, all the way from the farm to the shackling pen. Unless individual packers give constant attention to the elimination of careless handling practices, they will continue to sustain these losses.

One packer has devised a clever notice, in the form of a rubber stamp to be used on railroad bills of lading and other documents covering shipments of live hogs. This notice shows an outline sketch of a hog under the word "Important," and says:

"Handle me with care in loading and unloading. USE NO CLUBS OR STICKS ON ME. I am bound for the packing house to be made into hams and bacon. MUST ARRIVE NOT BRUISED OR CRIPPLED."

If similar notation were stamped on bills of lading by all shippers, the matter of careful handling of livestock would perhaps be kept continually before parties actually employed in the work.

This is only one of many means that can be devised for calling attention to the necessity for careful handling.

The farmer and the men loading and unloading stock, handling it in the yards and driving to the packing house, are the ones needing education most and continuously.

Too often the farmer is careless in loading, kicking or prodding animals up chutes

and into trucks or cars, failing to see that protruding nails in the floors or sides of cars are removed, failing to provide proper floor covering, or to tie or otherwise shut off dangerous animals, all or any one of which are likely to result in injury to part of the shipment.

Long experience in handling is likely to develop carelessness, and the well-known perverseness of livestock in new surroundings makes for an exasperation which too often is vented on the animal, resulting in expensive bruises and broken bones.

The labor employed by packers or stock companies should have the matter of careful handling brought to their attention at frequent intervals. This is necessary, not only in order to keep the matter constantly before them but because the turnover is so frequent and new recruits are always in the ranks of the stock handlers.

Posted notices won't do the work like personal contact. Some member of each packer's organization should "tell it to them" directly and at frequent intervals.

Anyway, it is a matter about which every packer should feel personal responsibility, in addition to his co-operation with the Committee on Live Stock Losses.

Do You Know It All?

One serious mistake made by some men in the meat industry, from the executive down to the lowliest straw boss, is that of feeling that there is nothing more to be learned about their work—they know it all.

It has been said that "when a man becomes firmly convinced that he is a genius and needs no advice, it is then that the fringe slowly begins to form on his trouser leg."

If the fringe does not form on the individual trouser leg, it very likely will on that of the company for which such a man works—if he is not found out!

If he is an executive, the matter is vital to the very life of the company. If he is a department foreman, other foremen in wide-awake plants are running circles around him.

Such a man never realizes this himself. He must run against a wall, and come away with a badly bruised head, before even the suggestion of something wrong comes to him—if it does even then!

There is always something to be learned about every job. The "know-it-all" is a luxury that few packinghouses can afford. The margin in the industry is too narrow to support him. He should be sought out and disposed of before the "fringe" becomes too evident.

How many packinghouses have one or more of these men on their staff?

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and matter on these pages may not be reprinted except by permission.)

Fancy S. P. Beef Tongues

A small packer in the west wants information on curing beef tongues. He says:

Editor The National Provisioner:

Will you please send us the best formula you know of for making fancy sweet pickled beef tongues?

To produce a fancy S. P. beef tongue, it will be necessary for the inquirer to follow the handling from the time the tongue is removed from the head, through the trimming and chilling process, as well as the proper curing formula.

Removing.—Tongues must be removed from the head as rapidly as possible, leaving the root on the tongue well-covered with fat. Avoid scoring the sides of the tongue.

After removing the tongue from the head, wash in luke-warm water to remove all slime, and then shower with cold water. If there is any hay in the gullet, the gullet should be slit and the hay removed before washing.

Trimming.—Then hang and catch and trim off gullet jackets, removing all slime. Put in cooler and hang the tongues from the fell of the base, folding over the tip of the tongue and fastening the tip on the same hook. This shortens the tongue in length and increase the thickness.

The proper temperature of the coolers for chilling purposes is from 36 to 38 degrees F.

The work of trimming should be performed in the cooler after the tongues are chilled, leaving about 2 inches of hinge bone on each tongue.

Short-cut tongues should include about one-quarter inch of gullet ring, but trimmed square and wide.

Long-cut tongues should carry three gullet rings, leaving the weasand intact, with ends slightly rounded.

Curing.—As soon as the tongues are chilled, which should not be any longer than 24 hours after removing from the head, they are to be delivered to the curing cellar and put in 80 degrees plain pickle to leach.

Let them remain in the leaching pickle about 24 hours. At the expiration of this time, remove from leaching pickle and place in the following solution:

To each 100 gallons of 75 degree finished pickle, add 15 lbs. clarified sugar and 1 2/3 lbs. double-refined nitrate of soda or salt-peter. Dissolve the salt-peter and sugar in a little curing pickle before adding to the regular 75 degree curing pickle.

Overhauling.—Tongues may be cured either in tierces or vats, using 6 to 8 gallons of pickle per hundredweight of tongues. They must be overhauled as follows:

First overhauling, at 5 days of age; add 8 lbs. of salt to the curing pickle on each 1,000 lbs. of tongues. The additional salt should be dissolved in the original curing pickle before adding; that is, remove enough pickle from the vat to dissolve the salt, then pour back into the same solution. Before placing the tongues back in the

same curing pickle, the original curing pickle should be thoroughly stirred.

The second overhauling of the tongues should take place at the end of 20 days. Tongues weighing 5 lbs. and under are sufficiently cured for smoking purposes at the end of 30 days. For tongues 5 lbs. and over, increase the curing time 5 days.

Packing.—For domestic shipment, cured tongues are usually packed in barrels containing 200 lbs. net of cured tongues. If cured in vats and repacked in barrels for domestic shipment, use the following strength pickle:

For tongues 20 days in vat cure, 70 degree pickle; 30 days in vat cure, 68 degree pickle; 40 days in vat cure, 66 degree pickle; 50 days in vat cure, 64 degree pickle; 60 days in vat cure, 60 degree pickle.

Use the original pickle the tongues were cured in, and add a sufficient quantity of new tongue pickle to increase the strength to 80 degrees salometer, and thoroughly mix the new and old pickle before covering the tongues in the barrel. It is highly important that the packages are coopered tightly, to avoid leakage.

Terms in Boning Beef

A subscriber in the East who is an operating employee writes as follows:

Editor The National Provisioner:

In your September 6th issue of The National Provisioner I was very much interested in the cutting test of twenty canner cows.

I have had some experience in boneless beef work, but do not quite understand what a "rib roll out" is. Would appreciate it very much if you could explain this to me, and tell me just how this cut is taken from a carcass.

"Rib roll out" represents the rib and the rib fingers. The latter consist of the meat left between the ribs after making a boneless roll, there being a little salvage in trimmings by trimming out the meat between the rib bones.

Smoked Meat Tests

Do you know what your smoked meats cost you, wrapped and packed and ready to ship?

Have you an accurate method of figuring your costs, all the way from the loose cured meats to the finished product? Do you figure in everything, including shrinkage, labor, operating costs, supplies, etc.?

In figuring smoked cost from cured do you divide price by yield, or multiply by shrink? One way is wrong and will cost you money.

Send a 2-cent stamp for the article on "Short Form Smoked Meat Tests." Address Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Lard Refining Troubles

A packer in the Middle West who is having trouble with his lard writes as follows:

Editor The National Provisioner:

After about sixty days our lard begins to get a little strong, noticeably at the top of cans and around outer edges, and the lard has a dark color.

Our lard is cooked in a closed lard tank eight hours with 35 pounds pressure, and the steam is turned off about midnight and let stand until 7 o'clock in the morning. The head of the tank is then taken out and salt is sprinkled over the lard to settle it. It settles for 30 minutes and is then drawn off into a large galvanized tank, where it settles for a couple of hours more.

In one corner of this large galvanized tank there is a draw-off cock at the lowest point. After lard settles for two hours we draw what moisture we can get from the draw-off cock, then the lard is pumped over into another galvanized iron tank, which holds approximately 300 gallons. In this tank we have about 200 feet of 1 1/4 inch pipe coils. Steam is turned on these coils and lard is cooked between 2 and 2 1/2 hours.

These coils have an exhaust, and the warmest we can get the lard in the last tank is 260 degrees, as we are probably about 140 feet from the boiler which furnishes steam, boiler only carrying 80 pounds pressure.

When cooking lard you should have a safety valve or device to allow gases to escape. The safety valve should be set at 30 lbs. pressure, under 35 lbs. cooking pressure, so that the tank will occasionally exhaust under full pressure. This also allows odors or gases to work out during the cooking process.

Another important feature is to have a pet-cock either on the upper side of the tank or on top. When starting to cook this pet-cock should be opened to allow the cold gases to escape; these gases are strong in odor and injurious to the product.

Then, when you shut off steam, instead of letting stand until morning, open gas cocks or steam valve gradually, to let pressure and gases out. Then loosen man-head and lower just enough to allow air to enter, and leave in this manner until the following morning.

Then you will find that when the lard is drawn it will be clear and practically free from moisture. It will not be necessary to add salt to settle it.

Salt will not do the product any particular harm, however, it is not essential.

Under this method of handling you may discontinue heating the lard in coils from 2 to 2 1/2 hours. It will not be necessary to heat the lard more than one-half hour in the coils. Carry temperature in coils at about 165° to 170° for one-half hour to bring out any moisture that might remain in the lard.

You state that in the last tank the highest temperature you are able to get is 260 degrees. This is entirely too high. Any temperature over 200 degrees on cooked lard will destroy all the keeping qualities, and this accounts for the discoloration you mention in the tops of cans and around the upper edges. The fact that you have been heating up to a temperature of 260 degrees shows that the lard has been burned and eventually turns rancid, which is the natural result under these circumstances.

October 4, 1924.

THE NATIONAL PROVISIONER

35

Color in Making Hams

The following inquiry comes from a curing in Canada:

Editor The National Provisioner:

We are using defrosted hams for cooking, and they are coming out of cook with a very pale and dead color. Is there any way to revive the color in such hams?

Would cooking them slower or quicker be of any benefit?

Do uninspected abattoirs use chemicals to restore color?

The most practical way to defrost or thaw out frozen green hams is to deliver them direct from the freezer to the curing cellar, placing in vats and covering with 60 degree plain pickle. Keep the product submerged in pickle in the same manner you would in curing the ham.

This method will give the product a gradual thaw. You will find that the frozen product thawed in this manner will show equally as good color coming out of the cook vats or smokehouse as the regular S. P. product coming from curing vats, and which has not been frozen.

The object in keeping the frozen product in the mild plain pickle is to exclude air and give the product a gradual thaw. When the hams are sufficiently thawed and ready for curing you can reclaim the pickle in which the hams are thawed the same as you would reclaim No. 2 ham curing pickle.

Any change in your cooking schedule would not be of benefit in your case. It is better to adopt the methods suggested here.

We do not know of any chemicals being used by uninspected houses to restore color. Such practices are no longer approved and should not be considered under any circumstances. Beware the salesman who tries to sell you a chemical to take the place of natural processes; he will only hurt your product and your reputation.

Care of Motor Trucks

By F. A. Whitten, Chief Engineer, General Motors Truck Company

[This is the sixth of a series of articles on the care, operation, etc., of motor trucks. This article deals especially with lubrication.]

If motor truck operators would give more attention to chassis lubrication, it would result in longer life and better operation of their trucks. The average truck operator observes the ordinary precautions in engine lubrication but often neglects his chassis, which requires consistent, and at many points daily attention.

Follow Instructions Closely.—Instruction books indicate the points on a chassis which should receive most consistent at-

Production and Sale of Casings

brought to the maximum with my Sales and Service combination.

It will pay you to investigate. Address

ROY L. NEELY
Broker of Casings Exclusively
602 Webster Bldg. Chicago, Ill.
Cable Address "ROLESNEY"

Temperatures!

Do you watch them
In the hog scalding vat?
" " rendering kettle?
" " lard tank?
" " ham boiling vat?
" " sausage kitchen?
" " smoke house?
" " meat cooler?
" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Send a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, for copies of the three articles on "Temperature Control in the Meat Plant," which appeared in recent issues.

tention and these instructions should be followed to the letter.

In engine lubrication we will touch only upon points which are most often overlooked by the operator.

Warm Engine Slowly.—On cold mornings the engine should be warmed slowly, because the oil is thick, and while your oil pressure gauge may show a high pressure when the motor first starts, if you will watch it, you may see it fall back almost to zero due to the oil being too cold to pass through the screen readily.

Get the habit of watching the oil pressure gauge. It is an index to the engine lubrication system. Oil should be changed every 1,000 miles or more often. Many operators run 2,000 miles successfully on a supply of oil but the first figure is recommended for any make of truck.

Use of Air Filter.—The use of an air filter, which is standard on a few of the higher grade trucks, will keep road dust from working into the engine and consequently add to the life of oil and the engine's working parts.

The changing of oil regularly, can be considered one of the most important points in lubrication, because the very nature of the use of oil necessitates its renewal at regular intervals.

Frank Lang, Buffalo, N. Y. For hams, bacon, sausage, lard, and other foods. Trade Mark: LANGSHIRE. Application, serial No. 193,603. Class 46, Foods and Ingredients of Foods. Claims use since October, 1922.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

The G. H. Hammond Company, Inc., Chicago, Ill. For hams, shoulders, sausage and frankfurts. Trade Mark: CALUMET, with the fanciful drawing of an Indian head in a circle, with an Indian pipe behind it. Application serial No. 196,165. Class 46, Foods and Ingredients of Foods. Claims use since Sept. 29, 1913.

A. Loffler Provision Company, Inc., Benning, D. C. For hams, bacon, sausage, pork trimmings, braunschweiger, shoulders, dried beef, scrapple and souse. Trade Mark: HILL CREST. Application serial No. 197,886. Class 46, Foods and Ingredients of Foods. Claims use since March 12, 1924.

Hill Crest

Swift & Company, Chicago. For fresh and cured pork and sausage. Trade Mark: WOODLAWN. Application, serial No. 199,585. Class 46, Foods and Ingredients of Foods. Claims use since Sept. 17, 1906.

Royal Blue Stores, Inc., Chicago, Ill. For canned meats, namely deviled ham, sliced beef, tongue, bacon, chicken and deviled chicken; also various other canned foods, relishes, soups, etc. Trade Mark: consists of the letters R-B on a seal, behind which a ribbon is placed diagonally. Application serial No. 194,487. Class 46, Foods and Ingredients of Foods. Claims use since August, 1923.

Tolerton & Warfield Co., Sioux City, Ia. For sliced beef, mince meat and other foods. Trade Mark: SUPERB. Application, serial No. 88,374. Class 46, Foods and Ingredients of Foods. Claims use since Jan. 1, 1911.

**Why
use Short's Sausage Binder?**

1. High absorption—over 3½ to 1.
2. Long retention.
3. Processed against fermentation.
4. We ship direct—you get it fresh.

Try Short's

J. R. Short Milling Company
38th and Wall Streets, Chicago



October 4, 1924.

FAIR SEPTEMBER MEAT TRADE.

A marked decrease in receipts of hogs at leading markets, with a consequent shortening of fresh pork supply and a slight strengthening of prices, characterized the meat trade during September, according to the Institute of American Meat Packers in its monthly review of the live stock and meat situation.

Consumers bought bacon and smoked picnics liberally throughout the month, and the wholesale quotations on these products showed advancing tendencies. The ham trade was somewhat dull, but showed improvement toward the end of the month, with firmer prices. This dullness was accentuated by a limited demand from England.

Even though the price of hogs remained well above \$9 per 100 pounds during the month, an advance of about \$1 as compared with September of last year, consumers still found plenty of unusual meat bargains still available, since several pork cuts have been wholesaling near the levels which prevailed a decade ago, among them picnics, both fresh and smoked, fresh pork shoulders, and spareribs. Heavy pork loins are wholesaling for considerably less per pound than light loins.

Export Demand Improved.

In the export field, the demand for American pork products during September showed some improvement over the trade during previous months.

England bought some bellies, hams, and lard, but the volume of trade was not large. Cold, unseasonable weather in the United Kingdom was in all probability the cause for the rather unsatisfactory ham trade. The English market for meats has also been affected by large importation of Danish product. The trade with England was much better at the end of the month than at the beginning.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, October 2, 1924.

Fresh Beef—

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Choice	\$17.00 @ 19.00	\$16.00	\$18.00 @ 19.50	\$18.00 @ 19.50
Good	16.00 @ 17.50	14.00 @ 15.50	15.50 @ 17.00	15.50 @ 17.00
Medium	12.50 @ 15.50	11.00 @ 12.00	10.00 @ 14.00	10.00 @ 13.00
Common	9.50 @ 12.00	10.00 @ 11.00	8.00 @ 10.00	8.00 @ 9.00

Cows:

Good	12.00 @ 14.00	10.00	11.00 @ 12.00
Medium	10.50 @ 12.00	8.00 @ 9.00	8.00 @ 9.00	7.50 @ 8.50
Common	8.50 @ 10.00	7.50 @ 8.00	6.50 @ 7.50	6.50 @ 7.50

BULLS:

Good	8.50 @ 9.50
Medium	7.00 @ 7.50
Common	7.00 @ 8.00	7.00 @ 7.50

Fresh Veal—

Choice	18.00 @ 20.00	21.00 @ 22.00
Good	13.00 @ 17.00	19.00 @ 21.00	15.00 @ 16.00
Medium	8.50 @ 12.00	8.00 @ 10.00	11.00 @ 15.00	10.00 @ 13.00
Common	7.00 @ 8.50	7.00 @ 8.00	8.00 @ 10.00	6.50 @ 10.00

Fresh Lamb and Mutton—

LAMB:	20.00 @ 23.00	21.00 @ 22.00	21.00 @ 23.00	21.00 @ 24.00
Choice	17.00 @ 19.00	20.00 @ 21.00	19.00 @ 21.00	20.00 @ 22.00
Good	16.00 @ 17.00	17.00 @ 19.00	17.00 @ 19.00	18.00 @ 20.00
Medium	13.50 @ 17.00	14.00 @ 16.00	15.00 @ 17.00	15.00 @ 18.00

YEARLINGS:

Good	17.00 @ 18.00
Medium
Common

MUTTON:

Good	12.50 @ 14.00	12.00 @ 14.00	12.00 @ 14.00
Medium	9.00 @ 12.00	10.00 @ 12.00	10.00 @ 12.00	11.00 @ 12.00
Common	7.00 @ 9.00	8.00 @ 10.00	8.00 @ 10.00	10.00 @ 11.00

Fresh Pork Cuts—

LOINS:	30.00 @ 31.00	27.00 @ 29.00	28.00 @ 30.00	28.00 @ 29.00
8-12 lb. average	28.00 @ 29.00	26.00 @ 28.00	26.00 @ 28.00	25.00 @ 28.00
10-12 lb. average	23.00 @ 26.00	24.00 @ 25.00	23.00 @ 25.00	22.00 @ 25.00
12-14 lb. average	20.00 @ 21.00	21.00 @ 22.00	22.00 @ 24.00	20.00 @ 22.00
14-16 lb. average	17.00 @ 19.00	18.00 @ 20.00	18.00 @ 20.00	18.00 @ 19.00
16 lbs. over

SHOULDERS:

Skinned	16.00 @ 17.00	16.00 @ 17.00	16.50 @ 17.50
---------	---------------	-------	---------------	---------------

PICNICS:

4-6 lb. average	12.00 @ 13.50	14.00 @ 14.50
6-8 lb. average	13.50 @ 14.00	14.00 @ 15.00	14.00

BUTTS:

Boston style	23.00 @ 25.00	21.50 @ 23.50	19.00 @ 21.00
--------------	---------------	-------	---------------	---------------

*Veal prices include "hide on" at Chicago and New York.

TRADE WITH THE CONTINENT.

Trade with the Continent was fair, with lard and fat backs most in demand. The volume of lard trade was not as large as during September a year ago, but trade exports point out that lard production in the United States also is considerably smaller than it was a year ago, owing to the smaller supply of hogs.

Domestic Demand Fairly Good.

The domestic demand for fresh pork, lard, and smoked and dry salt meats was fairly satisfactory. Dwindling receipts shortened the supply of fresh pork, relative to demand, with the result that the sluggishness which was evident in the trade during the first part of the month disappeared and prices advanced somewhat. The shortage in the supply of light loins was particularly noticeable. With a growing seasonal demand for fresh butts and shoulders, quotations on these cuts strengthened also.

There was a good domestic demand for lard, with stronger quotations as the month closed. Production, owing to the decreased hog receipts, was relatively light.

Fat backs and other dry salt meats were in good demand and prices advanced. There was a good trade with the South in these products, and the good cotton crop is counted on to furnish a continued strong demand for several months.

The sausage business showed some improvement.

Based on current market values, hog operations were conducted at a loss during most of the month.

Demand for Beef and Lamb Slow.

The grass-fed cattle which came to market during September were of very good quality. There was relatively little common stock among the receipts, and many of the animals were almost as good as corn-fed cattle.

The dressed beef market was strong during the first part of the month, but be-

came weaker and draggy thereafter under the pressure of heavy receipts.

The hide market was active, with stronger prices. Stocks are sold well up to production.

Owing to the heavy supplies of sheep and lambs, the market for the dressed product was weak and draggy.

BRITISH PROVISION MARKET.

(Special Letter to The National Provisioner.)

Liverpool, England, Sept. 20, 1924.

The market here this week has shown more interest at the reduced prices on American meats and hams and the trade on hams has improved quite a lot at these reduced prices. Cumblanders and bellies are also receiving more attention at the prices now being quoted. This has been helped by the steadyings of Danish bacon due to reduced killings, the market this week being unaltered on this cure.

The smaller shipments advised from America have also helped the trade here and if light shipments arrive for a few weeks the position will look much healthier and it will enable holders here to realize on their accumulated stocks of hams, thereby getting into better shape for making forward purchases.

In regard to lard, this had only a quiet sale, the demand from the country not being at all encouraging. However, we look for a better demand from now on and prices being maintained or even improved.

BRITISH PROVISION STOCKS.

Stocks of provisions at Liverpool, England, on October 1, 1924, with comparisons, are reported by cable as follows:

	Oct. 1, 1924	Sept. 1, 1924
Bacon, boxes	8,146	8,120
Hams, boxes	7,163	10,944
Shoulders, boxes	1,224	1,224
P. S. lard, tierces	1,673	1,066
Lard, refined, tons	3,542	4,401

Daily Market**Service**

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Moderately Active—Sentiment Mixed—Prices Cover Moderate Range European Demand Slow—Hog Run Light—Stocks Decrease Sharply.

The market for hog products the past week has been fairly active, prices covering a rather narrow range, with the undertone steady. Sentiment was mixed, and while offerings, especially of lard, were larger on the bulges, there was a scattered demand on the breaks from commission houses and packers, which tended to check the decline.

The volume of domestic trade continued good. Foreign demand was disappointingly slow, although some moderate business with Europe was in evidence almost daily.

Hog Receipts Much Lighter.

The outstanding feature again this week was the decided falling off in hog receipts, the run daily averaging well below last year, while the movement to the Chicago market last week was the smallest at this time for the past three years. These moderate hog receipts cannot be emphasized too greatly, and are resulting in decreasing stocks at a very rapid pace.

The erratic corn market has naturally some influence on hog products, and the corn situation is being watched closely. The corn level is still slightly above that of live hogs, although the general average price of hogs at Chicago this week reached a new high level for the year at slightly above \$10, while the top hogs at around \$11 were back to the season's best point.

From all indications the hog run is to continue light for some months to come. It is believed that the disposition will be to hold hogs back, as far as possible, to feed damaged corn, and it is contended that quite a little of the corn crop has been badly hurt the past week by frost, which developed in several of the leading states, and which, it is said, has rendered considerable of the grain fit only for cat-tle feed.

Lard Market Remains Strong.

The position of the lard market was well demonstrated on Wednesday, when about twenty million pounds of lard was delivered on contract by one of the leading packers, and the market advanced in face of these unusual deliveries. Shippers and other packers took in most of the lard, which was unexpected on contract, owing to the premium for cash lard, but the situation only served to indicate the strength in the lard position. Undoubtedly some of this lard will find its way to the seaboard to fill export sales, and at any rate it appears rather good property, owing to the present outlook for future supplies.

Lard stocks at Chicago during the month of September decreased over 24,000 lbs., and total 50,188,000 lbs. against 74,430,000 the previous month and 37,092,000 at the same time last year.

The meat stocks decreased 19,000,000

lbs. during the month, and are down to around last year's level, totaling 110,288,000 lbs. against 108,711,000 last year.

Foreign Lard Outlook Uncertain.

The lard stock decrease is particularly important, in view of the constant complaint of slow export trade. The central European lard demand has been interrupted, undoubtedly, by the calamity to grain crops there on account of climatic conditions, which it is figured will tend to slow up the German lard demand for a while. Most of the food-grain crops, on account of rains, have been rendered fit only for cattle feed, while it is more than likely that the European farmer will be inclined to liquidate his cattle and hogs, rather than pay the prevailing world's price for food grains. However, the other side cannot be independent of American pork products, and this demand must sooner or later develop for lard in an important way.

The discounts for cotton oil under lard have brought about a better trade in compound, and it is evident that pure lard will meet with more competition from compound this year than it has for the past few seasons. On the other hand, there is the certainty of an enormous drop in lard production this year compared with last season, and the year previous.

Altogether, the supply and demand outlook for hog products is one that would appear to favor values. The number of hogs in the country has been cut down considerably by high priced corn, and marketing of light weight hogs, while the employment outlook in the U. S. favors consumption as large as last year's, and the European situation, as far as business is concerned, is improving, which should

result in good foreign consumption also.

In the meantime, the German loan is still more than a possibility, and aside from the volume of credit to be extended, there is the fact that supply-and-demand as far as hog products are concerned will be more equalized this year than last, as the burdensome stocks which were built up toward the end of last season do not promise to be duplicated this season.

PORK—The market the past week was quiet but firm, with mess at New York \$29.75@30, family \$30, and short clears, \$25@32. At Chicago mess pork was \$28.

LARD—The market was firm with demand fair; at New York prime western was quoted at \$14.85@14.95c; middle western, \$14.70@14.80c; city, 14½@14½c; refined to the continent, 16½c; South American, 16½c; Brazil kegs, 17½c; compound, 12½@13c. At Chicago regular lard in round lots was quoted at .22½ over Oct., loose lard at Oct. price and leaf lard at 16½c per lb.

BEEF—The market was steady but quiet with mess at New York \$17.18@18; packet, \$17.18; family, \$20@21.50; extra India mess, \$33.00@35; No. 1 canned corn beef, \$2.35; No. 2, six rounds, \$1.50; pickled tongues, \$55.00@55. nominal.

SEE PAGE 48 FOR LATER MARKETS.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending Sept. 27, 1924, are reported by the U. S. Department of Commerce as follows:

	Total	Week ending Sept. 27	Sept. 20	Sept. 13	to 27, 1924*	1924
		thousand	thousand	thousand	thousand	thousand
		pounds.	pounds.	pounds.	pounds.	pounds.
Hams and Shoulders, Including Wiltshires.						
To Belgium	1,692	2,523	2,173	254,717		
Germany	8	10	10	14,472		
Netherlands				507		
United Kingdom	1,507	2,197	1,923	207,000		
Other Europe		25	25	5,266		
Canada	6			8,622		
Cuba	156	229	225	12,188		
Other countries	15	62	25	4,706		
Bacon, Including Cumberlands.						
Total	7,038	5,090	4,587	258,895		
To Belgium	640	23	439	7,863		
Germany	946	638	533	35,580		
Netherlands	495	393	520	18,061		
United Kingdom	4,143	3,468	2,559	105,087		
Other Europe	265	425	603	63,287		
Canada	46	33	19	5,242		
Cuba	31		30	19,606		
Other countries	472	100	4	2,900		
Lard.						
Total	15,155	12,036	12,024	745,817		
To Belgium	471	987	673	24,800		
Germany	7,777	3,235	5,400	250,480		
Netherlands	2,261	1,655	1,431	55,447		
United Kingdom	3,779	2,971	1,436	182,157		
Other Europe	102	2,395	1,615	91,500		
Canada	151	29	176	8,775		
Cuba	1,025	1,364	855	71,621		
Other countries	341	305	338	60,778		
Pickled Pork.						
Total	252	314	287	21,318		
To Belgium	15	267		
Germany	5			662		
Netherlands				187		
United Kingdom	72	54	106	3,035		
Other Europe		53	60	1,702		
Canada	168	120	38	4,445		
Cuba	7	87	8	2,625		
Other countries				7,785		

WEEK ENDING SEPTEMBER 27, 1924.

Districts from which exported	Hams and shoulders	Bacon	Lard	Pickled pork
	thousand pounds.	thousand pounds.	thousand pounds.	thousand lbs.
Boston	700	
Detroit	984	926	660	32
Port Huron	502	1,108	1,176	183
Key West	148	725
New Orleans	23	33	640	7
New York	35	4,971	11,151	30
Philadelphia	103	

*Revised to August 31, including exports from all ports.

You'll make more profits with "Enterprise" No. 156

This "Enterprise" No. 156 Power Chopper has a capacity per hour of 2,000 lbs. Has extra heavy pulleys, 20x 3 $\frac{1}{4}$, running 300 r. p. m. with 5 to 7 h. p.

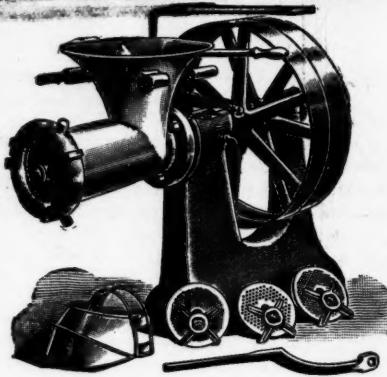
The most highly developed type of belt-driven chopper made. It has fewer parts than any other chopper. Gears are done away with, and the pulleys are placed on the socket shaft. The machine is noiseless. Its capacity

is much greater than a geared machine of corresponding size.

Knife and plate stay sharp longer. Four knives and four plates (including knife and plate for fat.)

Save power costs, save labor costs and speed up production with "Enterprise." Your old machine may be mighty expensive when you consider the money a new "Enterprise" will make for you.

Write us for chopper catalog. We make 72 sizes and styles, belt driven, motor-driven and hand-power.



The Enterprise Mfg. Co. of Pa., Philadelphia, U. S. A.

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on September 30, 1924, are reported by the Chicago Board of Trade as follows:

	Sept. 30, 1924.	Aug. 31, 1924.	Sept. 30, 1923.
Mess pork, new, made since Oct. 1, '23, brls...	405	430	2,483
Other kinds of barreled pork, brls.....	23,243	26,782	21,193
P. S. lard, made since Oct. 1, 1923, lbs....	44,615,721	62,904,462	34,011,984
Other kinds of lard.....	5,571,864	11,525,123	3,080,890
Short rib middles, made since Oct. 1, '23, lbs....	2,239,497	2,066,957	2,121,051
D. S. clear bel- lies, made since Oct. 1, 1923....	20,095,173	28,605,398	26,323,586
D. S. clear bel- lies, made previous to Oct. 1, 1923, lbs....	6,401,228	9,240,811	6,329,825
Extra short clear middles, made since Oct. 1, 1923, lbs....	95,663	342,280	306,709
Short clear mid- dles, lbs....	3,000	264,212	559,775
Extra short rib middles, lbs....	30,000	8,800	105,249
Dry salted short fat backs, lbs....	2,848,011	4,218,431	1,638,500
Dry salted shoul- ders, lbs....	76,776	107,820	219,452
Sweet pickled ham, lbs....	31,856,061	34,208,944	21,282,080
Sweet pickled skinned ham, lbs.....	18,000,358	19,212,803	22,369,755
Sweet pickled bellies, lbs....	12,762,284	14,149,963	8,082,118
Sweet pickled "California" or picnic hams.			
Sweet pickled Boston shoul- ders, lbs....	9,505,782	10,233,551	9,462,500
Sweet pickled shoulders, lbs....	204,113	210,380	268,673
Other cuts of meats, lbs....	5,081,611	5,729,310	9,030,916
Total cut meats, lbs....	110,288,557	120,370,669	108,711,088

MEAT INSPECTION CHANGES.

Recent meat inspection changes are reported as follows by the U. S. Bureau of Animal Industry:

Meat Inspection Granted.—*Philip Katz Corporation, 623 Plain street, Brockton, Mass.; *The Sidney Packing Co., Sidney, Ohio; Lester Pancero, Rachel street and Henshaw avenue, Cincinnati, Ohio.

Meat Inspection Withdrawn.—*Chicago Butchers & Illinois Farmers Packing Company, Ottawa, Ill.; P. V. Bright & Co., 318 W. Austin avenue, Chicago, Ill.; Chipley Packing Co., Chipley, Fla.; Hauser Packing Co., Los Angeles, Calif.; California Dressed Beef Co., Los Angeles, Calif. (The two latter establishments were granted only temporary meat inspection to cover the slaughter of California lambs for the eastern markets.)

Meat Inspection Extended.—Dold Packing Co., Omaha, Nebr., to include Jacob Dold Packing Co.; Vermont Butterine Co., Providence, R. I., to include Wm. J. Higgins.

*Conducts slaughtering.

FRANCE ACCEPTS PORK TO DEC. 1.

During April last, an order was issued by the French Government abrogating the import prohibition into France affecting American fresh pork until September 1, 1924, on condition of proper certification. According to a report from Charge d'Affaires ad interim, Sheldon Whitehouse, Paris, France, to the Department of Commerce, a ministerial order, dated August 18, has been issued extending the abrogation of the prohibition permitting fresh pork imports until December 1, 1924.

EXPORTS OF PROVISIONS.

Exports of provisions from Atlantic and Gulf ports for the week ending September 27, 1924, with comparisons:

PORK, BBLS.

From	Week ended Sept. 27, 1924.	Week ended Sept. 22, 1923.	Nov. 1, 1923
United Kingdom...	25	25	2,816
Continent	224	320	16,042
So. & Cent. Amer.	20
West Indies	175	15,687
Total	424	345	35,165

BACON AND HAMS, LBS.

From	Week ended Sept. 27, 1924.	Week ended Sept. 22, 1923.	Nov. 1, 1923
United Kingdom...	9,376,250	13,755,000	462,996,810
Continent	3,337,000	3,345,000	242,417,775
So. & Cent. Amer.	1,435,500
West Indies	153,000	5,621,700
B. N. A. Colonies.	395,000	2,115,000
Other countries	308,500	2,335,500
Total	13,569,750	17,100,000	770,979,972

LARD, LBS.

From	Week ended Sept. 27, 1924.	Week ended Sept. 22, 1923.	Nov. 1, 1923
United Kingdom...	3,031,675	2,776,316	221,419,680
Continent	11,269,860	12,564,912	539,183,147
So. & Cent. Amer.	160,928	60,000	5,106,682
West Indies	101,652	4,902,162
B. N. A. Colonies.	21,700	123,700
Other countries	244,072
Total	14,585,815	15,401,228	770,979,972

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard lbs.
New York	240	6,093,750	11,225,815
Boston	863,000	1,575,000
Philadelphia	66,000
New Orleans	175	104,000
Montreal	6,613,000	1,615,000
Total week	424	13,569,750	14,585,815
Previous week	200	9,418,500	12,481,228
2 weeks ago	425	10,909,000	14,023,754
Cor. week 1923	345	17,100,000	15,401,228

Comparative summary of aggregate exports in lbs. from Nov. 1, 1923, to Sept. 27, 1924.

1923-1924. 1922-1923. Decrease.

Pork, lbs.	Bacon & Hams, lbs.	Lard, lbs.
7,033,000	9,766,800	2,736,800

Bacon & Hams, lbs. 718,922,285 749,051,204 32,128,919

Lard, lbs. 770,979,972 807,804,675 36,824,706

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo."

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash."

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market the past week gave evidence of having run its course and prices rallied somewhat from the recent lows, with a better demand, and helped by the strength in other directions. Supplies that have been pressing on the market have been cleaned up apparently and with claims of smaller production, a more mixed sentiment was in evidence.

Consumers were slow in following bulges and as a result buyers and sellers were apart. The situation as a whole had a much better appearance, especially in the East. Outside stuff was offered less freely and the undertone as a whole was strong.

At New York special was quoted at 8c. Extra 8½c bid, as as high as 8½c asked; edible, 9¾@10c.

At Chicago the market was steady to strong with prime packer quoted at 8½@8¾c; fancy 8¾@9c, and edible 8½@9c.

At the London auction, 1,065 casks were offered and 888 sold at unchanged to 6d higher. Mutton quoted 47/ to 48/6; beef 46/6 to 48/3 and good mixed, 46/6 to 47/. Liverpool Australian tallow unchanged fine 47/9. Good mixed 46/6.

STEARINE—Stearine also was a little more active and steadier. Oleo New York sold down to 10½c but rallied to 11c sales and was more firmly held, owing to a better compound trade. Chicago oleo quoted 11c.

OLEO OILS were dull but firm. Extra New York 18½c, medium 16½c, lower grades 14½c. At Chicago extra was 17¾c.

SEE PAGE 48 FOR LATER MARKETS.

LARD OIL—Demand was fairly good and the market was very steady with other allied markets. At New York edible was quoted at 17¾c, extra winter 15¾c; extra No. 1 at 12¾c; No. 1 at 11¾c and No. 2 at 11½c.

NEATSFOOT OIL—Was in decidedly better demand and prices were firmer with offerings lighter. At New York pure was quoted at 15c; extra 12½c; No. 1 at 11¾c and cold pressed at 19¾c.

GREASES—The market after showing a draggy tendency with a slow demand developed a better feeling with the upturn in tallow and a firmer tone in other greases. Sentiment was more mixed and consumers showed more of a disposition to take hold. While demand was not large it was felt that better buying would be noted if prices hold steady or show an advancing tendency.

At New York yellow was quoted at 6½@7½c; choice house, 6¾@6½c; A white, 7¾c; B white, 7½c; choice white, 12c. Export demand for white grease at the seaboard was reported as good.

At Chicago the market was steady to strong; yellow was quoted at 7½@7½c, according to quality. Brown, 6½@6¾c; B white, 7¾@8c; A white, 8¾@9c, and choice white 11½c.

Chicago reported sales of yellow at 7½c and 7¾c according to quality; loose white at 11c and 11½c, with offers limited.

LARD AND GREASE EXPORTS.

Exports of lard from New York, September 1 to October 1, were 45,599,259 lbs.; tallow, 1,471,200 lbs.; greases, 4,356,400 lbs.; and no stearine.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending September 27, 1924, with comparisons, as follows:

	Week ending	Previous week,	Cor. week.
Western dressed meats:	Sept. 27.	week.	1923
Steers, carcasses	8,438½	9,211	8,052
Cows, carcasses	1,169	1,260	1,616
Bulls, carcasses	404	465	301
Calf, carcasses	9,420	12,216	10,297
Hogs and pigs	90	2,046	26,119
Lambs, carcasses	31,842	29,975	21,533
Mutton, carcasses	4,747	3,685	4,834
Beef cuts, lbs.	112,643	136,877	211,533
Pork cuts, lbs.	764,305	1,119,145	1,149,349

Local slaughters:

Cattle	11,260	11,373	8,955
Calves	15,524	14,904	13,378
Hogs	52,797	52,056	45,480
Sheep	47,338	58,446	43,254

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending September 27, 1924, with comparisons:

	Week ending	Previous week,	Cor. week.
Western dressed meats:	Sept. 27.	week.	1923
Steers, carcasses	2,466	2,394	3,223
Cows, carcasses	1,691	986	1,558
Bulls, carcasses	49	59	51
Calf, carcasses	1,608	1,230	579
Lambs, carcasses	16,437	15,280	14,817
Mutton, carcasses	75	328	318
Pork, lbs.	400,778	330,842	286,618

Local slaughters:

Cattle	1,971	2,027	1,863
Calves	2,277	2,220	1,628
Hogs	9,800	9,288	17,220
Sheep	6,488	7,224	5,921

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending September 27, 1924:

	Week ending	Previous week,	Cor. week.
Western dressed meats:	Sept. 27.	week.	1923
Steers, carcasses	3,048	3,141	3,058
Cows, carcasses	823	641	1,299
Bulls, carcasses	391	167	253
Calf, carcasses	1,945	1,918	2,059
Lambs, carcasses	10,627	10,303	6,447
Mutton, carcasses	1,427	792	1,293
Pork, lbs.	350,166	376,721	249,046

Local slaughters:

Cattle	2,381	2,316	2,394
Calves	2,472	2,860	2,365
Hogs	19,201	17,797	20,577
Sheep	6,140	6,158	5,355

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, October 1, 1924—Two hundred tons of ground tankage have been sold at a little under \$3.50 and 10c New York; otherwise the market is very quiet and there is very little demand for tankage.

The blood market is very quiet, the buyers do not seem to be at all interested in this material; however, the stocks on hand are very small in this vicinity.

The cracklings market is very erratic; there is not much interest being shown by the buyers and there is quite a range in price depending on point of shipment and the grade of material offered. There has been some demand for bone meal and prices are more firm, which has been caused partially by the lack of foreign offerings.

Packinghouse By-Products Markets

Blood.

Chicago, October 2, 1924.

The blood market is quiet. Demand is light, with last trading around \$4.00.

Unit ammonia.

Ground	\$4.15@4.25
Crushed and unground	3.60@4.05

Digester Hog Tankage Materials.

This market is nominally steady. Producers' ideas are up somewhat, but buyers are not inclined to follow them.

Unit ammonia.

Ground, 10 to 12%, ammonia	\$4.00@4.25
Unground, 11 to 13%, ammonia	3.75@4.00
Unground, 7 to 10%, ammonia	3.35@3.65

Fertilizer Tankage Materials.

The fertilizer tankage materials market is very quiet. Due to the shipping season now on, the market is somewhat neglected. Some inquiries have been received for future deliveries and the market is about steady.

Unit ammonia.

High grade, ground, 10-12%, ammonia	\$3.10@3.25
Lower grade, ground, 6-9%, ammonia	2.75@3.00
Medium to high grade, unground	2.60@2.85
Lower grade, unground	2.25@2.50
Hoof meal	3.00@3.25
Grinding hoofs, pigs toes, dry	27.00@32.00

Bone Meals.

This market is pretty well cleaned up. The fall season has taken much of the surplus stock off the market, and the market is steady. There has been a good demand.

Unit ammonia.

Raw bone, meal	\$26.00@32.00
Steamed, ground	20.00@24.00
Steamed, unground	15.00@17.00

Cracklings.

There is not much trading in the crack-

lings market. Some contracts have been made for future deliveries.

Pork, according to grease and quality.... \$55.00@65.00
Beef, according to grease and quality.... 30.00@52.50

Bones, Horns and Hoofs.

The market on horns is good. Hoofs are quoted at \$30.00, while manufacturing bones are rather quiet.

Horns, unassorted	\$75.00@200.00
Culls	28.00@30.00
Hoofs, unassorted	32.00@35.00
Round shin bones, unassorted	50.00@55.00
Flat shin bones, unassorted	40.00@45.00
Flint bones, unassorted	45.00@50.00

(NOTE.—Foraging prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is steady at around \$30.00. Junk bones are quoted at \$25.00; sinews, \$21.00 asked.

Jaw stock	\$28.00@29.50
Rejected pig skin strips	75.00@85.00
Rejected manufacturing bones	33.00@35.00
Horn pits	23.00@25.00
Cattle jaws, skulls and knuckles	30.00@31.00
Junk and hotel kitchen bones	26.00@28.00
Sinews, pizzles and hide trimmings	19.00@21.00

Animal Hair.

Not much hog hair is offered around. There is a good demand, and the market is strong. Recent quotations follow, delivered, Chicago basis:

Field and oil dried, lb.	21.00@31.00
Processed, lb.	6 @ 7½c
Dyed	7½ @ 9c
Cattle switches (110 to 110) each	2 @ 9c
Horse tails, each	30 @ 35c
Horse mane hair, green, lb.	8 @ 8½c
Unwashed dry horse mane hair, lb.	11 @ 12c
Pulled horse tail hair, lb.	40 @ 45c

Pig Skin Strips.

There is a little stronger demand in evidence for pig skin strips for tanning account. Buyers' and sellers' ideas do not agree, and offerings are rather scarce.

October 4, 1924

SHIPPING COTTONSEED CAKE.

A timely warning to shippers of cottonseed cake was sent last week to the membership of the Interstate and Texas Cotton Seed Crushers' Associations by Geo. H. Bennett, secretary of both organizations. It relates to the lack of care used by many mills in shipping bulk cottonseed cake, which results in considerable losses to shippers.

The warning was originally sounded by A. M. Juge, chief weigher and inspector for the association at New Orleans, who is always on the job, and whose advice is worth listening to.

"Under no circumstances should bulk cake be shipped in cars that are not equipped with grain doors," says Mr. Juge. "These grain doors can be simply strips of 1 by 6 or 1 by 12, securely nailed on both sides of the doors, overlapping about six inches. Particularly, they should fit tight at the floors, to prevent small particles from sifting through."

"They should also extend at least two feet above the cake, as cake during transit has a tendency to shift to the center of the car, bulging the outer doors and allowing the cake to fall through."

"It is also important that the mills add the weight of the grain doors to their tare weight of the cars, when same are weighed at the mills, as grain doors are always put back in the cars after they are unloaded and are weighed with empty cars. Consequently, if the mills do not add the weight of the grain doors to their tare, it will cause an appreciable difference in weight between the mill tare and ours."

Mr. Bennett supplements this by advising members to note the number of grain doors used on each car on the face of the bill of lading. He also advises adding their weight to the tare and deducting it from the gross when preparing invoices.

AUGUST MARGARINE EXPORTS.

During the month of August, 1924, 83,385 lbs. of margarine, both animal and vegetable, were exported from the United States. This was a considerable falling off compared to August, 1923, when 410,640 lbs. were exported. For the first eight months of 1924, 657,650 lbs. of margarine were exported, against 3,136,771 lbs. in the same period in 1923.

Of the 83,385 lbs. exported in August, 1924, Panama took the greatest amount, 26,160 lbs. The next greatest importer were the British West Indies, with 18,680 lbs. From this amount the exports scaled down to 100 lbs., which were taken by Colombia, South America.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Sept. 30, 1924.—Latest quotations on chemicals and soapmakers supplies:

Seventy-six per cent caustic soda 3.76@3.91 per cwt.; 98 per cent powdered caustic soda 4.16@4.45 per cwt.; 58 per cent carbonate of soda 2.04@2.10 per cwt.

Clarified palm oil in casks of 2,000 lbs. 8½@8¾c lb.; olive oil foots 9½@9¾c lb.; East India Cochin cocoanut oil 14¾@15c lb.; Cochin grade cocoanut oil, domestic 11½c lb.; Ceylon grade cocoanut oil 11c lb.

Prime summer yellow cottonseed oil 12¾@12½c lb.; soya bean oil 14c lb.; peanut oil in barrels, New York deodorized 15c lb.; red oil 9@9¾c lb.

Extra tallow, f.o.b. seller's plant 8½c lb.; dynamite glycerine, nominal 12½c lb.; saponified glycerine, nominal 13¾c lb.; crude soap glycerine, nominal 12½c lb.; chemically pure glycerine, nominal 19c lb.; prime packers grease, nominal 7@7¾c lb.

CHEMIST TOLMAN GOES UP.

Vice-president Arthur Lowenstein, of Wilson & Co., recently announced the promotion of Dr. L. M. Tolman, formerly chief chemist of the Chicago plant, to the position of technical director of all the Wilson plants. Dr. Tolman's former position as chief chemist of the Chicago plant has been filled by F. W. Kurk, as was announced in a recent issue of THE NATIONAL PROVISIONER.

Dr. Tolman came to Wilson & Co. in 1918, when he was made chief chemist of the Chicago plant. In 1923 he was made vice-president of the United Chemical and Organic Products Company, Chicago, a Wilson subsidiary. This position he still holds, in addition to his other duties.

He has had wide experience along chemical lines ever since he was graduated from Pomona College in 1896. He received a Master of Science degree from the University of California in 1898. Two years later he was assistant chemist at the Bureau of Chemistry in Washington, D. C.



DR. L. M. TOLMAN.

In 1906 he was made chief chemist of the Bureau of Internal Revenue, Treasury Department. During 1913-14 he was chief chemist of the food inspection division of the Bureau of Chemistry. In 1914 he was made chief of the central inspection district, Bureau of Chemistry, which position he held until he went to Wilson & Co. in 1918.

In 1902 Dr. Tolman was Referee on Sugar, A.O.A.C.; in 1903, Referee on Fats and Oils. He is a member of the American Chemical Society and the Leather Chemists Society. He has written many scientific articles on food and food chemistry, and is co-author of several bulletins published by the U. S. Department of Agriculture and the Bureau of Chemistry.

VEGETABLE OIL IN BELGIUM.

There was a general improvement in the vegetable oil market during August, especially in soft soap consumption, reports Samuel H. Cross, Commercial Attaché for the Department of Commerce in Brussels. Germany has again entered the market.

The market for linseed oil was fairly active and prices were lower, thus making the soya bean market rather calm. Both palmkernel and coconut oil showed great activity, with increased prices, and large quantities of the former exported. The oilseed cake market was firm, but that for rapeseed oil was dull.

SOUTHERN MARKETS.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 2, 1924.—Crude in active demand at 9¾c, Memphis, for shipment up to middle of October; ½c less for later delivery. Valley meal \$40.00, October, November. Loose hulls strong, \$10.00, Memphis. Seed moving slowly.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 2, 1924.—Crude oil, 9c all directions; market excited; mills expecting 10c soon. Seed movement light. Refined oil strong and advancing; inquiries numerous. Thirty-six per cent meal, \$40.00; 41 per cent meal, 43.40; 43 per cent meal, \$44.40; loose hulls, \$12.00; sacked hulls, \$15.00, all delivered New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 3, 1924.—Prime cottonseed delivered Dallas, \$35.00; prime crude oil f. o. b. 8½c; crushed cake and meal, \$39.00; hulls, \$8.00; mill run linters, 4@6c. No rain past week.

VEGETABLE OIL MARKETS.

COCOANUT OIL—Was rather quiet but steady with a fair demand and limited offerings. Holders were influenced by a better feeling in tallow. Cocoanut Oct.-Nov. shipment sellers tanks 8½c Pacific Coast and latter deliveries 8½@8¾c. At New York, Ceylon bbls. quoted, 10½c; Cochin bbls., 11½@11½c; edible bbls., 13@13½c; tanks New York, 9½c; tanks Pacific Coast, 8¾c.

SOYA BEAN OIL—Is in limited supply and is firm. Oriental political trouble remains a factor. Spot oil is scarce and the Pacific Coast reports stocks as having been cleaned up there. Oriental shipment Oct.-Nov. 10¾c nominal. At New York crude bbls. quoted 13@13½c; edible 14½@15c; tanks New York, 11½c; tanks Coast, 10½@10¾c.

CORN OIL—Developed a stronger tone with an improved demand and with a sharp uplift in cottonoil. Demand for refined corn oil has been fair but offerings of crude were larger on the advance. At New York crude bbls. quoted 12@12½c; refined bbls., 12½@13c; cases, 13.38; tanks, f.o.b. western mills, 8½@9c.

PEANUT OIL—Supplies continue limited and there is little or no feature to the market. Prices are firm and offerings light. At New York prices remained purely nominal.

PALM OILS—Were quite firm but trade was slow. A better market for tallow and strong cabled offers of palm oils was the feature. Demand showed little or no improvement but spot supplies are light and made for a firm technical position. At New York Lagos spot quoted at 8½@8¾c, shipment 8½c; Niger spot, 8c, shipment 7½c.

PALM KERNEL OIL—Was quiet but very steady. Offerings from abroad were steadily held and demand here was rather steady for small lots for immediate requirements.

SESAME OIL—Was in rather slow demand due to relative cheapness of cottonoil. Offers from abroad were light and firm. Reports of the foreigners defaulting on contracts have died out but the market as a whole is attracting less attention. At New York spot oil was quoted at 12½@13c and shipment at 12½c.

COTTONSEED OIL—Has been in better demand for compound interests but otherwise trade has been slow. Prices were somewhat stronger following the upturn in futures and crude. At New York spot P. S. Y. bbls. quoted at 11½ to 11½c. Southeast crude 8½c, Valley 8½c, Texas 8½c.

VEGETABLE OILS WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade Larger—Outside Interest Broader—Market Stronger—Cash Trade Improving—Crude Higher—Crude Offerings Freer—Sentiment Mixed.

The developments in cottonseed oil futures on the New York Produce Exchange the past week were those of a much broader trade and decided betterment in prices. A broadening of speculative activity did much to lift values, but improvement in quarters in the cash trade, persistent, unfavorably heavy rains in the eastern belt, and a smaller than usual pressure of new crude on the market at this time of the year, helped along the upturn.

A strong western bull pool was reported to have been formed, close to the lowest prices of the season, and these interests are estimated to have bought 30,000 to 50,000 bbls. of futures, operating mainly in the deferred deliveries.

Bulls Lift Prices from Low Point.

These operations had quite a little to do with bringing about the advance of 1 to 1½c per lb. from the low point of late. The Oct. delivery, which sold down to 9.40c under liquidation, rallied and sold

this week as high as 10.70c, a gain of 1.30c.

Hedging pressure had been moderate, as the south was not selling freely, and the seed movement, in sections of the belt, continued to be limited by weather conditions. Seed prices have made further gains, and this tended to bring about a more liberal movement in the western belt, resulting in large crude sales on the advance. Hedging of these crude purchases, together with profit taking, tended to stay the upturn about the middle of the week.

Sentiment is Mixed on Market.

Sentiment is mixed, and many regard the advance as having been a little too rapid. Several of the shorts have been run in, and some of the local bulls who were good buyers sold out this week, and were inclined to look on and await developments. Some of the recent bulls took the short side for a turn, on reports that cash trade is not what it should be, but nevertheless, in some quarters a good improvement in compound trade was reported, and compound interests were liberal buyers of cash oil. Demand for oil from other directions, however, was understood to be slow.

In the southeast crude was very sparingly offered, and the market for immediate shipment was up to 8½c, an advance of ¾ to ½c from the recent lows. Valley crude sold at 8½c, and Texas at 8½c with a fair amount reported coming out in the Valley, and goodly quantities sold by Texas mills.

The oil market, to some extent, was influenced by strength in some of the grains and in cotton, and by reduced cotton crop ideas, but on the whole appeared to be pivoting upon conditions within the market itself. Leading interests contend that the visible stocks have not increased to any extent during the month of September, while it has been estimated that September consumption of oil will total about 160,000 bbls., against 169,000 last year, a fair comparison considering the small stocks available.

Expect Lighter October Use.

It is understood that considerable compound has been sold for Oct. shipment. It is expected that October consumption of oil will run 225,000 to 250,000 bbls. against about 232,000 in October last year.

According to some of the very shrewd operators, a bull campaign in futures at this time is not apt to prove profitable for

ASPEGREN & CO., INC.

Produce Exchange Building
NEW YORK CITY
DISTRIBUTORS



AGENTS
IN
PRINCIPAL EASTERN CITIES



SELLING AGENTS FOR

**The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.
The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.
The International Vegetable Oil Co., Savannah, Ga.**

October 4, 1924.



Protect the Product

HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

NATIONAL Carton Company JOLIET, ILL.

the long pull. The crop has been slow in moving, and practically the entire crop weight is still to be felt upon the market. Hedging pressure should increase and be a persistent factor for the next two months. In the meantime the longs point out that the prospects now are for a cotton crop 200,000 to 300,000 bales less than the last Government estimate, that lard still maintains big premiums and that cotton oil, even on the advance, is not selling at an excessively high price.

The hog run, they argue, is so much under last year's that lard production is bound to run comparatively light, and lard stocks are believed to be decreasing rapidly. Last week at Chicago the hog run was the smallest at this time in three years, and there is little or no prospect of the run picking up until late this year or early next.

THE EDWARD FLASH CO. 29 BROADWAY, N. Y. CITY BROKERS EXCLUSIVELY VEGETABLE OILS In Barrels or Tanks Hardened Edible Cocoanut Oil COTTON OIL FUTURES On the New York Produce Exchange

While some are materially impressed with the possibilities of greater oil production this year, there are others who are just as much impressed with the outlook for important reductions in lard production, and we feel that the latter will go a long way toward offsetting the increased oil crush.

Little Delivery on Oct. Contracts.

October oil, after selling at .17 discount under January, sold at .25 over Jan., and it is believed that the current month will eventually sell at a half cent premium, or more. Thus far there have been only 800 bbls. delivered on Oct. contracts, the oil put out by refiners. None of the Sept. oil taken in by commission houses has been re-tendered on Oct. as yet, although some still feel that this oil will again make its appearance on the market toward the end of October.

The situation for the next thirty days rests entirely in the hands of the south. If the seed movement is what it should be, there will be considerable pressure on the market, as the mills are only taking the seed where they can sell the oil profitably, which results in almost immediate hedge pressure.

Seed prices range from about \$33 in Texas to \$40 in Mississippi, making the latter \$43 delivered, a price that should bring out the seed, weather conditions permitting. If the cotton farmer presses his seed for sale, and the mill presses crude for sale, the future market cannot be expected to hold, but if the marketing of seed and crude is orderly, there is an excellent prospect for good prices and profitable operations of the industry. Owing to the small stocks in the visible supply in refiners' hands, and in consumers' hands, the refiner must buy steadily of crude to keep operating, and the consumer must be in the market steadily, even though in a small way, to take care of his trade.

COTTONSEED OIL—Market transactions—

Thursday, September 25, 1924.

	<u>Range</u>			<u>Closing</u>
Sales.	High.	Low.	Bid.	Asked.
Spot				950 a 1000
Sept.	100	975	975	965 a 990
Oct.	3900	979	958	975 a 976
Nov.	200	970	952	970 a 975
Dec.	2300	985	961	982 a 984
Jan.	7300	990	969	986 a 988
Feb.				990 a 1000
Mar.	4000	1015	989	1008 a 1009
April				1010 a 1020

Total sales, including switches, 20,600 P. Crude S. E. 8c nom.

Friday, September 26, 1924.

	<u>Range</u>			<u>Closing</u>
Sales.	High.	Low.	Bid.	Asked.
Spot				1000 a ...
Sept.	100	1010	1010	1000 a 1025
Oct.	5100	1000	984	999 a 1000
Nov.	3500	946	985	993 a 994
Dec.	7900	1000	988	998 a 1000
Jan.	13400	1007	994	1005 a 1006
Feb.				1010 a 1020
Mar.	6400	1029	1016	1027 a 1028
April				1030 a ...

Total sales, including switches, 38,600 P. Crude S. E. 8½ nom.

Saturday, September 27, 1924.

	<u>Range</u>			<u>Closing</u>
Sales.	High.	Low.	Bid.	Asked.
Spot				1020 a 1150
Oct.	3000	1031	1000	1031 a 1040
Nov.	500	1015	996	1012 a 1015
Dec.	3300	1020	1004	1019 a 1021
Jan.	10000	1023	1008	1020 a 1021
Feb.	100	1033	1033	1020 a 1038
Mar.	4100	1047	1030	1041 a 1042
April	300	1047	1040	1045 a 1060
May				1055 a 1065

Total sales, including switches, 21,500 P. Crude S. E. 8½ Sales.

Monday, September 29, 1924.

	<u>Range</u>			<u>Closing</u>
Sales.	High.	Low.	Bid.	Asked.
Spot				1075 a ...
Oct.	600	1033	1025	1060 a 1075
Nov.	1300	1031	1013	1029 a 1031
Dec.	4400	1037	1017	1036 a 1038
Jan.	9500	1039	1019	1039 a 1040
Feb.				1048 a 1060
Mar.	5000	1062	1038	1059 a 1060
April				1065 a 1075
May	500	1085	1063	1080 a 1100

Total sales, including switches, 21,700 P. Crude S. E. 8½ Bid.

Tuesday, September 30, 1924.

	<u>Range</u>			<u>Closing</u>
Sales.	High.	Low.	Bid.	Asked.
Spot				1085 a 1150
Oct.	1100	1070	1049	1048 a 1049
Nov.	2800	1040	1025	1022 a 1025
Dec.	6600	1045	1028	1027 a 1030
Jan.	12400	1045	1031	1034 a 1035
Feb.				1035 a 1050
Mar.	11600	1069	1051	1054 a 1055
April				1055 a 1070
May	400	1088	1086	1070 a 1080

Total sales, including switches, 35,700 P. Crude S. E. 8½-9c.

Wednesday, October 1, 1924.

	<u>Range</u>			<u>Closing</u>
Sales.	High.	Low.	Bid.	Asked.
Spot				1060 a 1100
Oct.	300	1054	1048	1054 a 1056
Nov.	2000	1032	1018	1026 a 1029
Dec.	2500	1038	1023	1027 a 1031
Jan.	8500	1042	1025	1039 a 1040
Feb.				1040 a 1055
Mar.	7200	1064	1050	1059 a 1060
April				1060 a 1070
May	1100	1080	1078	1079 a 1083

Total sales, including switches, 21,600 P. Crude S. E. 8½ c.

Thursday, October 2, 1924.

	<u>Range</u>			<u>Closing</u>
High.	Low.			Closed.
Spot				1085 a ...
October	1100	1100	1095	a 1100
November	1090	1045	1080	a 1082
December	1082	1050	1080	a 1084
January	1093	1056	1094	a ...
February				1095 a 1110
March	1114	1079	1113	a 1114
April	1087	1087	1115	a 1130
May	1125	1095	1130	a 1135

SEE PAGE 43 FOR LATER MARKETS.

VEGETABLE OIL IMPORTS.

Imports of coconut oil into the United States from the Philippine Islands during July, 1924, amounted to 10,993,505 lbs., valued at \$828,054, according to the U. S. Department of Commerce. The only other coconut oil imported during the month came from British India, and amounted to 56,271 lbs., worth \$5,169. Total for the month, 11,049,776 lbs., valued at \$833,223.

Imports of peanut oil for the month of July, 1924, totaled 601,601 lbs., valued at \$56,276. This was received as follows: China, 338,123 lbs.; Hongkong, 124,089 lbs.; France, 114,597, lbs.; Kwangtung, 19,000 lbs.; Netherlands, 5,792 lbs.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, September 1 to October 1, 175 bbls.

The Procter & Gamble Co.
Refiners of all Grades of
COTTONSEED OIL
Puritan, Winter Pressed Salad Oil
Borena, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow
Moonstar Coconut Oil
P&G Special (Hardened) Cocoonut Oil
IVORYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:
CINCINNATI, OHIO
Cable Address: "Procter"

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Oct. 2, 1924.

CATTLE—Shipping demand was broader, receipts were smaller and sharply higher prices were paid for fed steers of all weights. Heavies, by long odds, showed the most advance, net upturns of \$1.00 being frequently in evidence.

Weighty steers sold upward to \$11.25, strongweight offerings being numerous at \$10.00@10.90. Long yearlings reached \$12.00, equal to the high mark on yearlings for the year to date and within 60c of the year's extreme peak paid in April for heavy steers. Competition for all grades of yearlings was unabated during the week, but today too many weighty steers arrived and the edge of that trade became dulled, closing values being 15@25c off as contrasted with the week's high time.

Desirable fed heifers, especially yearling kinds, advanced in sympathy with yearling steers. Grass cows and heifers met slow and uneven outlet, holding about steady.

Bulls lost price ground to the extent of 25c, few bolognas exceeding \$4.25.

Vealers, with all interests competing, gained 75c@\$1.00, selling upward to \$13.00.

HOGS—Prices soared to new high levels for the year when receipts here dropped nearly 40 per cent below those of a year ago and a decrease of 30 per cent was noted around the market circle. Under urgent buying pressure the top was pushed to \$11.15, equal to the high point established at the peak of the July flurry.

Packing sows were 25@35c higher than the previous best mark. The top today was \$2.80 higher than the corresponding day a year ago.

This latest bulge appeared to have more stability than the earlier mid-summer spurt, as gains were more gradual and all interests were more inclined to purchase at the upturns.

SHEEP—Keen packer competition brought about a favorable price reaction on fat lambs and the trade ruled active with prices generally reflecting an advance of around 25c. Fat sheep continued scarce, most sales noted at unchanged values. Both native and range lambs reached the

MAXWELL and SON

Order Buyers

Cattle, Hogs, Sheep
and Calves

Buffalo Stock Yards

BUFFALO, N. Y.

Phone Jefferson 2302

Years of Experience
in buying

Cattle or Hogs
on order
for particular Packers
is at your service

Schwartz-
Feaman-Nolan Co.
Kansas City Stock Yards
Kansas City, Missouri

week's top of \$13.60, while bulk of natives sold at \$12.75@13.00 with sales of westerns most numerous from \$13.00@13.50.

Fed clipped lambs appeared in limited numbers this week, a spread of \$11.00@11.35 taking the bulk. Best handysize fat range ewes cashed at \$6.75, bulk fat ewes selling downward from this figure to \$4.75, while fat wethers sold mostly at \$7.00@8.50, a few yearlings reaching \$9.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Oct. 2, 1924.

CATTLE—Prices on practically all grades of beef steers show some improvement over a week ago, and most classes found a broader outlet, especially the heavier grades which were hard to move last week. Handysize fed steers and yearlings were 15@25c higher, while weighty grain feds closed at 25@50c over last Thursday.

Wintered Kansas steers and straight grass fat offerings sold a trifle uneven, with prices strong to as much as 25c higher. The top came late in the week on prime yearlings at \$11.60, while best handysize offerings sold at \$10.85.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, October 2, 1924, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP	\$11.15	\$10.45	\$ 10.30	\$11.05	\$10.60
BULK OF SALES.	8.90@11.00	9.75@10.40	9.25@10.15	10.60@10.95	9.50@10.50
Hvy. wt. (250-350 lbs.), med-ch.	10.40@10.90	10.00@10.45	9.75@10.20	10.60@11.05	10.00@10.50
Med. wt. (200-250 lbs.), med-ch.	9.65@11.15	10.10@10.45	9.90@10.30	10.50@10.95	10.00@10.50
Light. wt. (150-190 lbs.), com-ch.	9.10@11.15	10.10@10.45	9.50@10.30	10.15@10.65	10.00@10.50
Light. wt. (130-180 lbs.), com-ch.	8.90@11.00	8.75@10.10	8.75@10.15	9.00@10.65	9.25@10.50
Packing hogs, smooth.....	9.30@ 9.75	9.00@ 9.35	9.35@ 9.65	8.75@ 9.00	9.40@ 9.65
Packing hogs, rough.....	8.90@ 9.30	8.75@ 9.00	9.00@ 9.35	8.50@ 8.75	9.15@ 9.40
Sight. pigs (120 lbs. down), med. ch.	8.75@ 9.00	7.75@ 9.50	8.25@ 9.75	8.25@ 9.75
Av. cost and wt. Wed. (pigs excluded)	10.25-252 lb.	9.91 236 lb.	9.51-261 lb.

Slaughter Cattle and Calves:

STEERS (1,100 LBS. UP):					
Choice and prime.....	10.35@12.00	10.00@11.35	10.00@11.50	10.50@11.50	8.50@10.00
Good.....	9.35@11.25	8.65@10.35	8.80@10.50	9.50@10.10	5.75@ 8.75
Medium.....	7.25@10.25	6.00@ 8.75	6.35@ 9.25	6.00@ 9.50	5.75@ 9.00
Common.....	5.35@ 7.40	4.25@ 6.00	4.25@ 6.35	4.50@ 6.00	4.50@ 6.00

STEERS (1,100 LBS. DOWN):

Choice and prime.....	11.00@12.00	10.35@11.35	10.50@11.50	10.85@11.75
Good.....	9.75@11.25	8.75@10.35	9.15@10.50	9.85@10.85	8.75@10.00
Medium.....	7.25@10.25	5.50@ 8.75	6.25@ 9.25	5.75@ 9.85	5.75@ 9.00
Common.....	5.06@ 7.40	4.25@ 5.50	4.35@ 6.25	4.25@ 5.75	4.00@ 5.75
Canner and cutter.....	3.00@ 5.00	3.25@ 4.25	3.25@ 4.35	3.50@ 4.25	3.00@ 4.00

LT. YRIG. STEERS AND HEIFERS:

Good to prime (800 lbs. down).....	9.00@11.50	8.65@10.75	8.75@11.00	9.00@10.75	8.00@10.00
HEIFERS:					
Good-choice (850 lbs. up).....	7.85@11.00	6.50@ 9.85	7.25@10.15	6.00@ 8.50	6.50@ 9.00
Common-med. (all weights).....	4.25@ 7.85	3.50@ 6.50	3.65@ 7.25	3.25@ 6.00	3.75@ 6.50
COWS:					
Good and choice.....	4.90@ 7.75	4.50@ 7.50	4.50@ 7.75	4.50@ 6.50	4.50@ 7.25
Common and medium.....	3.25@ 4.90	3.25@ 4.50	3.35@ 4.50	3.50@ 4.50	3.00@ 4.50
Canner and cutter.....	2.05@ 3.25	2.25@ 3.25	2.25@ 3.35	2.25@ 3.60	2.25@ 3.00
BULLS:					
Good-ch. (beef yrds. excluded).....	4.25@ 5.75	3.75@ 5.50	3.85@ 6.25	4.25@ 6.50	3.75@ 6.25
Can-med. (canner and bologna).....	2.85@ 4.25	2.50@ 3.75	2.75@ 3.85	2.50@ 4.25	2.50@ 3.75
CALVES:					
Med-ch. (100 lbs. down).....	10.50@13.25	7.00@10.00	7.25@10.25	7.00@11.75	7.00@10.00
Cull-com. (100 lbs. down).....	6.00@10.50	3.50@ 7.00	3.50@ 7.25	3.50@ 7.00	4.25@ 7.00
Med-ch. (190-260 lbs.).....	6.00@13.00	5.00@ 9.50	4.75@ 9.75	6.00@11.25	4.00@ 9.00
Med-ch. (260 lbs. up).....	3.75@ 8.00	3.00@ 6.00	3.00@ 7.25	3.50@ 6.00	3.50@ 7.00
Cull-com. (190 lbs. up).....	2.75@ 8.50	2.75@ 4.00	2.75@ 4.75	2.25@ 3.50	3.00@ 3.50
Sheep and Lambs:					
Lambs, med. pr. (84 lbs. down).....	12.00@13.15	11.50@13.00	12.25@13.50	11.50@13.50	11.00@12.85
Lambs, cull-com. (all weights).....	8.50@10.00	5.50@ 8.50	5.50@12.25	7.00@11.50	8.00@11.00
Yearling wethers, med-prime.....	10.00@10.50	7.50@10.25	7.00@10.00	7.25@10.25	7.00@10.00
Wethers, med-pr. (2 yrs. old and over).....	4.50@ 8.50	5.00@ 7.50	4.75@ 7.25	3.75@ 6.50	3.75@ 6.25
Ewes, common to choice.....	3.50@ 6.75	3.00@ 6.25	3.75@ 6.25	3.00@ 5.50	2.75@ 6.25
Ewes, canner and cull.....	1.00@ 3.50	1.00@ 3.00	1.00@ 3.75	1.00@ 3.00	1.50@ 2.75

E. R. Whiting

L. H. McMurray

SATISFACTION
WHITING & MCMURRAY

Indianapolis,
Ind.

Live Stock
Purchasing Agents

Fort Wayne,
Ind.

Heavy beeves did not pass \$10.25, while the bulk of all fed steers and yearlings cashed at \$8.00@10.50.

Most grass fat steers sold at \$5.00@6.75, with wintered Kansas steers up to \$7.75. All classes of she stock closed steady to 15c lower. Bulls were 15@25c off and veal calves were steady to strong with a week ago, with tops at \$10.00.

HOGS—Moderate receipts at all points and a broad shipping demand locally was responsible for the bullish tone of the market. Prices on all grades were unevenly 35@65c higher than a week ago. Shippers paid up to \$10.45 today for best butchers and packers gave \$10.25, which was the highest price paid locally for over two years.

Although packers have been bearish at times they have shown some inclination for better grades of offerings. Packing sows were 50c higher.

SHEEP—Fat lamb prices were generally 50c higher than last Thursday with the market closing at the extreme high point. Quality of receipts continued good. Best western lambs sold up to \$13.50 today, with the bulk of the week's supply at \$13.00@13.40.

Best native lambs cashed at \$12.75. Aged sheep were about steady for the week, with best ewes at \$6.15 and the bulk going from \$5.50@6.00.

October 4, 1924.

THE NATIONAL PROVISIONER

45

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Oct. 2, 1924.

CATTLE—The feature of the week's market for fed offerings has been the improved demand for choice to prime weighty steers which show an upturn for the week of 25@50c, while the general run of steers and yearlings advanced mostly 25c. Long yearlings reached \$11.25 and medium weight steers \$11.10, mixed yearling steers and heifers reaching \$11.00. Prime 1500 lb. steers made \$10.75.

She stock advanced 15@25c, grassers gaining most. Fed heifers reached \$10.00 and grass heifers \$6.00@6.50, with best western cows at \$5.00@5.25. Canners and cutters closed strong to 15c higher and bologna bulls barely steady. Veal closed mostly 25c higher.

HOGS—Curtailment of receipts here and elsewhere proved the main bullish factor in an advancing hog market. Daily upturns for the period under review have netted a 50@75c advance with packing grades showing the maximum gain. Bulk of all sales today ranged from \$9.25@10.15; top, \$10.30.

SHEEP—Market conditions have favored selling interests and price revisions for period are upward, lighter supplies coupled with smaller percentages of the run suitable for slaughter resulting in an upturn of 50c on fat lambs while sheep closed strong to 25c higher.

Today's bulk of fat range lambs sold at \$13.25@13.50; natives, \$12.75@13.25; fed clipped, \$11.75; best wethers reached \$7.00, while ewe top reached \$6.25; heavy ewes mostly \$4.00.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)

E. St. Louis, Ill., Oct. 2, 1924.

CATTLE—Moderate steer receipts and broad demand forced a higher price level on all natives except those competing with westerns. Compared week ago, medium to choice native steers 50c higher; western grass steers steady to shade lower; choice light yearling steers and heifers, 25c higher; canners, 10@15c higher; light vealers, \$1.00@1.50 higher; other classes and grades steady.

Tops for week: matured steers, \$10.90; yearlings, \$11.60; light yearlings, \$10.25. Bulks for week: native steers, \$8.75@11.25; western steers, \$5.50@6.40; fat light yearlings, \$9.00@9.50; beef cows, \$3.75@4.50; canners, \$2.25@2.75; bologna bulls, \$3.50@4.00.

HOGS—Under moderate receipts the hog market has advanced 50@75c since last Thursday, the top at \$11.10 today

equalling the current year's high point. A marked scarcity of finished butchers gave hogs above 200 lbs. the strongest boost, lighter kinds being limited to a 50c upturn; light lights and pigs were unsettled and show even less improvement. Some light pigs are no higher, those above 120 lbs., 25@50c up. Bulk good butchers, 200 lbs. and up, \$10.85@11.00 today; 170@190 lbs., \$10.65@10.80; 140@160 lbs., \$10.00@10.50; strong weight pigs, \$9.00@9.75. Packing sows are 50c higher; bulk, \$8.90@9.00 today.

SHEEP—Light receipts coupled with relatively low killing quality forced a higher market on good to choice arrivals, prices today measuring 25@50 above last Thursday, kinds that were not strictly choice bringing \$13.00@13.25.

Culls are often selling higher, bulk \$7.00@7.50; sheep markets unchanged. Mutton ewes, \$4.00@5.00.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Sept. 30, 1924.

CATTLE—Cattle receipts around 10,000 for two days this week compared with 11,773 same days a week ago. Offerings were mostly from the West and Southwest, natives being very scarce. Compared with last week's close steers are steady to a shade lower.

Fed steers sold mostly \$7.75@10.00, with best at \$10.25. Kansas steers sold largely \$5.50@7.65, with a few at \$8.40@9.00. The market for butcher stuff is steady to 15c lower.

Grass cows sold mostly \$3.50@4.50, with a few fed kinds up to \$6.00. Cutters sold \$2.75@3.25 and canners mostly \$2.25@2.65. Fed heifers were scarce, a few selling up to \$8.50. Grassers were plentiful and sold from \$3.50@6.50.

Bulls held steady with sales from \$4.75 down. Calves are unchanged, best veals bringing \$11.00.

HOGS—Hog receipts around 7,500 for two days, and the market advanced 25@35c during the period. Tuesday's top was \$10.35, and bulk of sales \$9.75@10.30.

Hogs averaging around 200 pounds are now commanding the highest figures. Packing sows are selling mostly \$9.00@9.25 and stags \$7.50@8.00.

SHEEP—Around 13,500 sheep were received the first two days this week, and practically all were from western ranges. There was a good demand for fat lambs and values are 25@30c higher. Best sold Tuesday at \$13.15 and others ranged down to \$12.85.

Natives sold \$12.00@12.50. Aged sheep strong to 25 higher. Best killing ewes \$6.25, with breeders \$5.50@8.00. Yearlings and wethers were scarce.

SIOUX CITY.

(Special Letter to The National Provisioner.)

CATTLE—Cattle receipts are running heavy this week and promise to hang up a new six day record at this yards. For the half week the total is above 21,000, and the six day record for the yards is 26,000. The market for best grades of dry fed beesves is holding steady to strong; best heavy feeders are also steady but all else for the week is around 25c lower and an enormous supply of stock cattle on hand.

Prime steers of 1,060 lbs. sold at \$11.60 per cwt., which is a new top at this market since last spring. There were a number of sales of the prime kinds of cattle at \$11.00@11.25, with bulk of good to choice grades all weights at \$9.50@\$10.50; fair to good grades, \$8.50@9.50, and the commoner styles at \$8.25 down.

Bulk of grass cows, \$3.50@4.50, a few better grades at around \$5.00; fancy corn fed heifers sold up to \$10.65, but they are above quotations for butcher grades of she stock.

HOGS—Hog supplies are running light but the packers seem to be opposed to any further advance in prices. With 6,000 here today the tops sold at \$10.20, but not many up to \$10.00 and the bulk of butchers at \$9.60@9.95.

Packers would not pay anything yesterday above \$9.25@9.60 for mixed, around \$9.00@9.25 for good sows and \$8.60@8.75 for rough sows.

SHEEP—Sheep were steady to strong with best fat lambs at \$13.25.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., Oct. 1, 1924.

CATTLE—First two days of this week resulted in sharp declines on all classes of cattle, grassy steers suffering the maximum loss of 25@50c. Fat she stock fully 25c while canners and cutters and boologna bulls sold today 15@25c lower than last week's close.

Today's sessions ruled steady at the week's full decline. Only load of cornfed steers offered sold today at \$8.50 while the bulk of the grassy sorts found an outlet at \$5.50@6.50.

Cows and heifers were salable at \$3.25@5.50 mostly with canners and cutters scoring \$2.25@3.00. Bologna bulls found a

KENNETH-MURRAY

Order Buyers—Live Stock

Offices at Ten Markets

P. C. Kennett & Son
Louisville
P. C. Kennett & Son
Nashville
P. C. Kennett & Son
Montgomery
Kennett Sparks & Co.
E. St. Louis
Kennett Murray & Co.
LaFayette

Kennett Murray & Darnell
Indianapolis
Kennett Colina & Company
Cincinnati
Kennett Murray & Colina
Detroit
Kennett Murray & Brown
Sioux City
Kennett Murray & Company
Omaha

E. E. JOHNSTON

Established 35 Years

Hog Buyers
Exclusively

Live Stock Exchange
East Buffalo, N. Y.

Order Buyers
of
**Cattle Calves
Hogs Lambs**
Henry Knight & Son
Bourbon Stock Yards
Louisville, Ky.
References: Dan & Bradstreet

slow outlet at \$3.25@3.60 with a few heavies upward from \$3.75.

Veal calves recovered the 25@50c lost early in the week, and bulk of the better lights sold to packers today at \$9.50, with seconds at \$4.50@5.50.

HOGS—Local receipts of hogs during September showed a decrease of about 20 per cent compared with a year ago, this being the first time this year that the supply has fallen below 1923.

Following the strong September close, values ruled firm at the October opening, bulk of the good lights and butchers bringing \$10.25@10.35, with choice 160@170-lb averages at \$10.40. Packing sows are rapidly decreasing in numbers, these selling today largely at \$9.25@9.35, with some up to \$9.50. Current values are 40@50c higher than a week ago.

SHEEP—Fat lambs are 25c up for the week, bulk of fat natives cashing from \$11.50@12.50 today with culls at \$8.50. Fat ewes are going to packers at \$4.00@6.00.

LOUISVILLE.

(Special Letter to The National Provisioner.)

Louisville, Ky., Oct. 2, 1924.

CATTLE—A good supply of cattle arrived the first half of the week, totaling around 4,200. The market was fairly active on the light desirable killing classes at steady prices, with a slow and mean trade on the medium and half-fat kinds at slightly lower prices.

The best quality heavy steers continue steady, with plain weighty classes slow and draggy and several loads unsold.

Cows of all kinds in good demand at unchanged rates. The outlook is for a quiet trade the balance of the week.

Quotations: Prime heavy steers, \$7.50 @8.00; heavy shipping steers, \$5.50@7.50; fat heifers, \$4.50@7.50; fat cows, \$3.50@5.25; cutters, \$2.75@3.00; canners, \$2.00@2.25; bulls, \$3.00@4.25.

HOGS—A brisk trade is noted so far this week with a gain of 50c on most grades and the undertone strong at today's closing. Prices are highest in two months with indications for a slightly higher market the latter part of the week.

Best hogs, 175 lbs. up, \$11.00, 130 lbs. @175 lbs., \$10.00; pigs, 80@130 lbs., \$7.50; 80 lbs. down, \$6.00; throwouts, \$8.35; stags, \$7.40 down.

CALVES—Market active and 50c higher for the week thus far. Best veals, \$9.50 down.

SHEEP—Trade continues steady with supply moderate. Best lambs, \$11.50@12.00; seconds, \$6.50@7.00. Best fat sheep, \$4.00@5.00.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending September 25, 1924:

BUTCHER STEERS.

	1,000-1,200 Lbs.		
Week ended	Same week	Week ended	
Sept. 25	1923	Sept. 18	
Toronto	\$ 7.35	\$ 7.35	\$ 7.25
Montreal (W)	6.50	6.50	6.50
Montreal (E)	6.50	6.50	6.50
Winnipeg	5.50	6.25	5.50
Calgary	5.00	5.00	5.00
Edmonton	4.75	4.75	4.75

VEAL CALVES.

	12.00	13.50	12.00
Toronto	12.00	13.50	12.00
Montreal (W)	10.00	12.00	10.00
Montreal (E)	10.00	12.00	10.00
Winnipeg	6.00	7.00	7.00
Calgary	4.75	5.75	4.50
Edmonton	4.50	5.50	4.25

SELECT BACON HOGS.

	11.55	10.85	11.25
Toronto	11.55	10.85	11.25
Montreal (W)	10.25	10.35	10.50
Montreal (E)	10.25	10.35	10.50
Winnipeg	9.62	11.35	9.82
Calgary	9.07	11.35	8.96
Edmonton	9.08	12.10	9.10

GOOD LAMBS.

	12.50	12.00	12.50
Toronto	12.75	11.25	12.00
Montreal (W)	10.75	10.75	11.25
Montreal (E)	10.75	10.75	12.00
Winnipeg	11.00	11.25	11.00
Calgary	11.50	11.00	11.50
Edmonton	11.00	10.50	11.50

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Sept. 27, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	6,815	4,600	22,415	
Swift & Co.	7,207	6,700	23,639	
Morris & Co.	4,882	5,600	7,914	
Wilson & Co.	5,840	4,900	7,114	
Anglo American Prov. Co.	987	3,700		
G. H. Hammond Co.	3,914	2,300		
Libby, McNeill & Libby	1,919			

	Cattle.	Calves.	Hogs.	Sheep.
Brennan Packing Co.	3,900	3,700		
Independent Packing Co.	3,700			
Boyd, Linham & Co.	4,400			
Provision Co.	7,800			
Roberts & Oake, 2,100				
hogs; others, 13,500 hogs.				

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,985	1,306	6,803	5,768
Cudahy Pkg. Co.	5,590	2,441	4,383	6,899
Fowler Pkg. Co.	1,371			
Morris & Co.	3,948	3,214	3,349	5,577
Swift & Co.	6,942	4,540	5,711	10,985
Wilson & Co.	5,881	658	4,788	6,771
Local butchers	933	121	1,629	60

Total 30,150 12,279 26,663 36,069

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	6,274	6,950	12,701	
Dold Pkg. Co.	916	5,437		
Morris & Co.	3,585	3,384	1,741	
Swift & Co.	5,437	5,726	10,737	
M. Glassburg	6			
Hoffman Pkg. Co.	86			
Mayerowich & Vall	65			
Midwest Pkg. Co.	76			
Omaha Pkg. Co.	52			
John Roth & Sons	43			
S. Omaha Pkg. Co.	94			
Lincoln Pkg. Co.	605			
Nagle Pkg. Co.	110			
Sinclair Pkg. Co.	121			
Wilson Pkg. Co.	181			
Kennett-Murray & Co.	4,422			
Other hog buyers, Omaha	2,997			

Total 22,902 38,497 33,239

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,900	3,574	1,407	
Swift & Co.	5,065	6,233	2,605	
Morris & Co.	2,174	4,273	470	
St. Louis Dressed Beef Co.	1,706			
Independent Pkg. Co.	1,021			
East Side Pkg. Co.	1,292	3,180	365	
Butchers	21,661	48,485	4,259	

Total 38,419 65,765 9,106

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,135	1,442	6,206	10,432
Armour & Co.	2,628	641	2,415	4,858
Morris & Co.	2,600	1,105	3,243	1,402
Others	6,577	836	9,725	5,993

Total 15,840 4,024 21,589 22,685

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,083	447	8,116	976
Armour & Co.	2,090	181	7,887	604
Swift & Co.	1,921	131	4,389	550
Sacks Pkg. Co.	167	32	5	
Smith Bros. Pkg. Co.	64	7	74	
Local butchers	47	29	1	
Order buyer and packer shipments	1,347		5,187	

Total 8,450 827 25,659 2,139

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,256	1,156	5,040	4
Wilson & Co.	2,923	925	3,083	15
Others	113	8	285	

Total 5,202 2,080 8,408 19

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,038	2,785	9,267	3,933
Hertz & Rifkin	225	67		
Katz Pkg. Co.	780	383		
Swift & Co.	4,912	4,444	13,870	8,650
Others	600	18	4,167	

Total 9,564 7,692 27,304 12,583

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,923	601	4,005	130
Dold Pkg. Co.	621	64	4,100	
Local butchers	226			

Total 2,670 755 8,705 130

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,030	236	1,984	1,780
Armour & Co.	591	93		

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—No action reported. Trade is hampered because of half higher asked prices. There is a demand current at last paid levels and sellers are holding out, especially as they hold only the last few days of September unsold. Native steers are held at 16½c; Texas and butts, 15½c; Colorados, 14½c; last sales ½c lower. Branded cows 11½c paid 12c asked; heavy cows, 15½c; lights, 14½c paid 15c asked; native bulls, 11½c; branded 10@10½c; small packer hides 15c asked for Sept. Oct. kill.

COUNTRY HIDES—Strength is the outstanding feature of country descriptions of stock, but buyers shop around considerably before placing orders and for the most part are seeking substitutes because of the high raw stock cost. Occasional sales are reported in seasonable material at last prices, but the tendency amongst sellers is to press for additional half cent appreciation. Local sellers have sprung their ideas this amount but have not reported obtainment of their views as yet. Outside sellers are also inclined to strength on account of the meager receipts. Offerings from the outside sections are very small as a rule, which hinders free movement and makes for stronger levels, as both dealers and tanners are in competition for almost every lot which shows. While many traders feel that values have reached their crest in packer and small packer stock, the country sellers are still trying to make the packer parities. All weight hides are classed at 11½@12c paid in the west and northwest, delivered basis. Stock east of here is selling at 12@12½c for weights and descriptions and as high as 13c is asked for fancy varieties. Mixed cows and steers over 60 lbs. are offered at 11c here; outside material is reported sold at 9½@9¾c, said to be for export account. Steers alone are generally not saved but are considered nominal around 13c. Buffs have been bringing 10½@11c and open orders are floating around the market from side upper leather tanners at 11c which cannot be filled because sellers demand 11½c firmly. Extremes are selling at 13½@14c, the inside generally for the outside parcels. Local sellers have advanced their ideas to as much as 14½c for particularly fancy lots of extremes. Branded country hides, 9@9½c flat nominal, and country packers 10@12c paid; some held a trifle higher here; bulls, 8½@9c paid and country packers at 10½@11c; glue hides sold as high as 8c.

CALFSKINS—Two packers sold about 17,000 August September native kipskins at 18½c. These same sellers had previously sold out their overweights and branded at 16½@14c. Another killer is dickering on about 30,000 July August September three description skins but claims trade has not as yet been consummated. Many traders claim these skins will not all bring the less desirable points. City kipskins are unchanged and quiet at 17c last paid. Country goods quoted at 14½@16c asked. Calfskins are quiet and featureless. Packers talk 23c for unsold August and all of September kill where offerings are noted. August stock cleared lately at 22½ and one car, presumably for export, brought 23c. City calfskins rule quiet with last sales at 21c. Some collectors, intimate they will ask 22c when next making offerings. Outside skins are being picked up by tanners at 19½@20c from first salt and resalted lines list around 17@18c; countries, 15@17c; deacons, \$1.15@1.25 for country runs; cities, \$1.50 asked; slunks, \$1.25@1.30 last paid.

MISCELLANEOUS MARKETS.—Dry hides quoted at 17@18c asked. Horse hides firm at \$5.00@5.50 for renderers and country run \$4.50@4.75. Pelts are very strong. Good lambs ranged at \$2.25 @2.85 in latest movement and above \$3.00 now talked. Sheep are coming very slowly. Shearlings are held at \$1.50; dry pelts steady \$3.20@3.4c; pickled skins, \$9.50@12.50 paid; hog, 20@40c

New York.

PACKER HIDES—Operations are at a standstill, but the market is well sold up and there is no pressure to sell. The tendency amongst producers is to hold for a trifle more money on the October take-off in view of the sold up position and the moderately broad demand apparent in New York and the West. Natives last sold at 15½c but are held for 16c now. Butts recently made 14½c and are held at 15c; Colorados 13½@14c; cows are quoted 14½c for all weights and bulls at 11c paid. Some quiet business was put through in spreads but details are guarded. Prior movement was at 18c and this is declared the basis again.

OUTSIDE PACKER HIDES.—The sold up position of most killers is not productive of business and the market though presenting an appearance of quietness is really as sound and firm as heretofore. All weight steers are listed at 15@15½c and cows at 14@14½c last paid. Outside levels as a rule are asked on further business. Some small packer spready steers of mid western origin to include measurements down to 6' offered at 15½c. Choice mid western all weight mixed steers and cows are held for 15c. Canadian packers are quietly moving material but little detail filters out to the trade. Pacific coast killers are well sold out on September at 13@11c. However, some lines of September are unsold and not offered being held for later sale. Export outlets are being nursed by such holders. Mountain states packers are getting 9½@10½c flat.

COUNTRY HIDES.—Exporters are reported as having raised their views a trifle in the heavy average country hides to 9¾c at interior points or 10@10½c seaboard. Some quiet business passing with such outlets. There is a growing demand for buff weights and stocks 50@60 lbs. at 11c for side upper leather production. Some business is passing and many parcels are held at 11½c which thus far has not been reported paid. Extremes and weights to 50 lbs. of mid west origin rate at 14@14½c while there is a general demand for western varieties at 13½c. Southern light hides of good description sell at 13@13½c flat; Canadians 12½@13c flat.

CALFSKINS.—Car southern calf sold 15c flat. N. Y. skins quoted \$1.75@2.40@3.25 last paid and asked; buyers views 5@10c lower. Foreign skins are held firmly. N. Y. kip quoted \$3.40@4.25 for veals.

FOREIGN WET SALTED HIDES.—Standard descriptions of stock of frigorifico character are quiet and have been all this week. The causes are difficult to locate. Buyers evidently feel that lower rates are indicated by the protracted inaction which has resulted in the accumulation of some stocks. American buyers have been the only buyers of the Argentine descriptions on the 15½c landed basis. European tanners have not done anything in standard line for some weeks and sellers are hopeful they will shortly be forced to operate. Argentine steers last made 15½c and Montevideos 16½c. Cows 13½c. Unsold stocks are said to be over 100,000 at this time.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending, September 27, 1924:

CATTLE

	Week ending Sept. 27.	Cor. week Prev. week, 1923.
Chicago	31,564	34,707 52,240
Kansas City	42,429	41,941 41,475
Omaha	24,125	23,901 22,985
E. St. Louis	22,140	20,056 15,798
St. Joseph	12,528	12,370 10,199
Sioux City	6,444	4,432 6,261
Cudahy	796	911
For Worth	11,548	10,945 7,304
Philadelphia	2,381	2,163 2,403
Indianapolis	3,121	3,375 1,883
Baltimore	1,971	2,027 1,883
New York & Jersey City	11,269	11,373 8,955
Oklahoma City	8,408	9,224 8,873

HOGS

	Week ending Sept. 27.	Cor. week Prev. week, 1923.
Chicago	66,500	92,700 129,937
Kansas City	26,663	22,694 59,377
Omaha	28,159	34,014 40,325
E. St. Louis	31,335	31,108 46,317
St. Joseph	12,041	14,301 32,084
Sioux City	17,338	24,377 22,528
Cudahy	4,940	4,698 16,127
Ottumwa	8,886	12,956 12,244
Fort Worth	4,932	5,070 7,800
Philadelphia	19,101	11,077 120,177
Indianapolis	10,828	16,704 18,455
Baltimore	9,800	9,288 17,229
New York & Jersey City	52,797	52,056 45,480
Oklahoma City	7,381	7,724 14,529

SHEEP

	Week ending Sept. 27.	Cor. week Prev. week, 1923.
Chicago	61,082	73,187 63,236
Kansas City	36,060	34,832 22,463
Omaha	36,988	43,187 38,722
E. St. Louis	6,624	5,705 7,862
St. Joseph	16,601	14,753 14,660
Sioux City	1,916	3,917 3,206
Cudahy	324	405
Fort Worth	2,320	1,442
Philadelphia	6,140	6,158 5,455
Indianapolis	705	614 1,451
Boston	6,488	7,224 5,921
New York & Jersey City	47,338	58,446 43,254
Oklahoma City	10	114 138

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending October 4, 1924, with comparisons, are as follows:

PACKER HIDES.

	Week ending Oct. 4, '24.	Week ending Sept. 27, '24.	Corresponding week 1923.
Spready native steers	@18½c	@18½c	17 @17½c
Heavy native steers	16 @16½c	16 @16½c	@15c
Heavy Texas steers	@15c	@15c	@12½c
Heavy butt branded steers	15 @15½c	@15c	@12½c
Heavy Colorado steers	14 @14½c	@14c	@11½c
Ex-Light Texas steers	11½ @12c	11% @12c	@9½c
Branded cows	11½ @12c	11½ @12c	@9½c
Heavy native cows	@15½c	@15½c	14 @14½c
Light native cows	14½ @15c	@14½c	@12½c
Native bulls	11½ @11½c	6½ @11c	11 @11½c
Branded bulls	10 @10½c	6 @10c	9 @9½c
Calfskins	22½ @23c	25 @23½c	17½ @18c
Kip	@18½c	@18½c	15 @15½c
Kips, overweight	@16½c
Kips, branded	@14c
Slunks, regular.	1.25@1.30	1.25 @1.35	61.40
Slunks, hairless	50@55c	50@55c	33 @75c
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

	Week ending Oct. 4, '24.	Week ending Sept. 27, '24.	Corresponding week 1923.
Natives all weights	@14½c 14	@14½c 12	@12½c
Bulls native	@11½c	@11c	10 @10½c
Branded hides	@12c 12	@12½c 10	9 @9½c
Calfskins	@2½c 14	@2½c 10	10 @11½c
Kip	@17c 14	@16c 14	14 @15c
Slunks, regular.	@1.25	\$1.25 @1.35	61.40
Slunks, hairless	50@55c	50@55c	33 @75c
No. 1	...	@30c	30 @60c

COUNTRY HIDES.

	Week ending Oct. 4, '24.	Week ending Sept. 27, '24.	Corresponding week 1923.
Heavy steers	10½ @11c	10½ @11c	10 @11c
Heavy cows	9½ @11c	9½ @11c	9 @10½c
Buffalo	10½ @11c	10½ @11c	9 @10½c
Extremes	13 @14c	13 @14c	10 @11½c
Bulls	8½ @9c	8½ @9c	8 @8½c
Branded	8 @8½c	8 @8½c	7½ @7½c
Calfskins	15 @15½c 15	15 @15½c 14	14 @15c
Kip	13 @14c 13	13 @14c 12	12 @13c
Light calf	1.25 @1.30	1.25 @1.30	1.20 @1.25
Deacons	\$1.10 @1.20	\$1.10 @1.20	\$1.10 @1.20
Slunks, regular.	\$0.30 @0.30	\$0.30 @0.40	\$0.25 @0.30
Slunks, hairless	\$0.30 @0.30	\$0.30 @0.30	\$0.25 @0.30
Horsehides	\$4.50 @5.00	\$4.50 @5.00	\$3.00 @6.40
Hogskins	\$0.20 @0.30	\$0.25 @0.30	\$0.25 @0.30

SHEEPSKINS.

	Week ending Oct. 4, '24.	Week ending Sept. 27, '24.	Corresponding week 1923.
Large packers	@2.85	@2.85	\$.....
Small packers	\$2.00 @3.00	\$2.00 @3.00	\$.....
Pkrs. spr. lamb	\$1.75 @2.25	\$1.75 @2.25	\$1.50 @1.75
Pkrs. shearlings	@1.50	@1.15	\$1.50 @1.20
Dry pelts	\$0.30 @0.32	\$0.30 @0.33	\$0.27 @0.30

ICE AND REFRIGERATION

ICE NOTES.

The Twin City Ice Company plans to erect a 200-ton ice manufacturing plant in Little Rock, Ark., and a smaller plant in North Little Rock.

The Citizens' Ice & Cold Storage Company plans to erect an ice plant in St. Petersburg, Fla.

The town of Cheneyville, La., contemplates building a 5-ton ice making plant. The board of aldermen will receive bids October 20.

The Standard Ice Manufacturing Company plans to erect an ice warehouse at 45 E. School House Lane, Philadelphia, Pa.

The Consumers Ice & Storage Company has been incorporated in Monroe, La., with a capital stock of \$50,000, with W. T. Marfield, president and C. W. Easterling, secretary.

A new cold storage plant has recently been completed at Monitor, Wash., by the Fruit Growers Service Company.

The Wright Produce Company is erecting a cold storage plant in Hobart, Okla.

Olian Lewis plans to establish a cold storage plant in Pawhuska, Okla.

The Merchants Ice and Cold Storage Company plans extensive improvements in its plant in San Francisco, Calif. The cost is to be in the neighborhood of \$500,000.

REBORING AMMONIA CYLINDERS.

C. E. Anderson in "Refrigeration."

There seems to be quite a difference of opinion among engineers and machinists regarding the proper way of reboring cylinders, whether they be ammonia compressors or steam cylinders. Some engineers and machinists want the cylinders bored perfectly smooth; others prefer them a little rough. It would seem that the former way is the correct one, for there is no valid reason for the latter method.

In reboring a cylinder and fitting new rings and piston, one should try to get the machine in as near a perfect condition as possible, or as near as can be to the original condition of the cylinders when they came from the manufacturer. If an engineer will examine an ammonia compressor or a steam-engine cylinder when it is new, he will find that it is bored smooth; in the higher-speed machines, especially ammonia compressors, he will find that the cylinders have been ground until they are as smooth as plate glass.

Reason for Smooth Cylinders.

There are several reasons for this sort of finish, chief among them being less wear on piston, rings and cylinder and the ability to fit piston rings with the reasonable assurance that they will stay that way for some time. The importance of leakproof rings can be best demonstrated with the new high-speed ammonia compressors that are on the market today.

Take any high-speed compressor with a reasonably worn cylinder and with the lap or split of the rings in a slightly open condition and fit new rings into the cylinder. It will be found that the efficiency of this machine as a gas pump will be increased by 8 to 15 per cent.

A leaky ring shows up very quickly in the high-speed machine by decreasing its efficiency or ability to handle its rated load. For example, a high-speed compressor of 100-tons capacity was operating on a brine system used in an animal-oil refining plant to cool various oils in process of manufacture. This machine began losing capacity slowly for several weeks, then more rapidly after that until its capacity had dropped down to between 75 to 80 tons of refrigeration per day.

What the Trouble Was.

The cylinders of this machine looked very good, being round and smooth, although worn slightly barrel-shaped in the center. The rings were next examined and found to fit fairly tight at both ends of the cylinder, but when the piston was at mid-stroke the lap or split of the ring was slightly open. On account of each piston being fitted with six rings, it was thought that there would not be enough gas passing through these rings to make any appreciable difference in the capacity of the compressor.

We assembled the compressors and looked for loss of capacity elsewhere. The condensers were cleaned out, also the brine coolers, and the ammonia was redistilled every day for a week until we could not get any more impurities out of the regenerator or still. In view of the fact that considerable oil had been cleaned out of the high-pressure side of the system and about 30 gal. of dead ammonia and water from the low-pressure side, all felt reasonably sure that the trouble had been found.

The machines were now able to do 85 tons of work, which, although better than before, was still a long way from satisfactory. The system was recharged with

Freezer and Cooler Rooms for the Meat and Provision Trade
Specialists in CORK INSULATION Details and Specifications on request
207 E. 43rd St. Morrow Insulating Co., Inc. NEW YORK

Cold Storage Insulation
 All Kinds of Refrigerator Construction
JOHN R. LIVEZEY
 Glenwood Avenue PHILADELPHIA, PA.
 West of 22nd St.

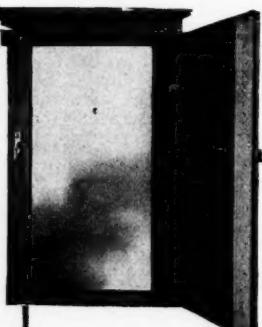
Get the 1924 Stevenson Door Book

FREE It tells why Stevenson Regular Doors are the quickest, easiest, tightest sealing of all regular doors.

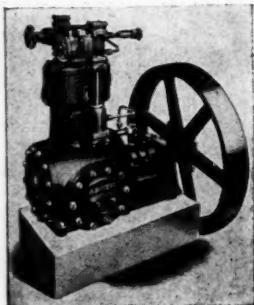
Tells all about the Stevenson's 1922 Door Closer; the Stevenson "Door that Cannot Stand Open," the Stevenson Overhead Track Door with positive acting port shutter.

Write TODAY for your copy

Stevenson Cold Storage Door Co.
 1511 West Fourth St. Chester, Penna.



Your Next Refrigerating Machine should be an ARCTIC



The Arctic Junior Refrigerating Machine.

Let Us Hear from You
The Arctic Ice Machine Co.
 Canton, Ohio

Because—we investigate and guarantee results for your particular problem.

We specialize in equipment for Meat Packers, Curers, Sausage Makers, Wholesale Meat Dealers and Provisioners.



Arctic Horizontal Ammonia Compressor

ammonia, and when the full load was put on the brine cooler, the back or suction pressure on the machines began to climb and the temperature of the cooling medium brine also soared upward.

Still Unsatisfactory Work.

This means that the machines were not pumping the required amount of gas to do the 100 tons of cooling. In order to operate the refinery with any degree of satisfaction, the liquid ammonia level in the brine coolers had to be lowered to a point where the compressors would handle the gas without any rise in the suction pressure. This meant cutting down on the amount of oil going through the oil coolers.

When conditions became constant and there was not much fluctuation in the brine temperature or the suction-gas pressure, I took some thermometer readings of the compressors. The temperature of the gas in the discharge lines going to the ammonia condensers was found to be the same for both compressors, averaging 262 deg. F.

The inlet gas or suction vapor going to the compressor showed a superheat of only three degrees at the compressors. This was as good as could be expected for the inlet or suction side.

On referring to the tables for the temperature of discharge under the existing temperature and pressure of inlet gas and the pressure of the outlet or discharge to condenser, the correct discharge temperature was found to be 224 deg. F. The amount of superheat was apparently excessive and showed very plainly that the loss of capacity lay in the compressor itself.

This extra superheat of the discharge gas was caused by part of the ammonia or gas leaking past the piston rings and being recompressed at the next stroke of the compressor. To offset this heat, it was necessary to open the liquid-ammonia injection valve at the machines more than normal. Opening this caused the machines to pump a great deal of gas that had done no useful work in the brine cooler, hence the loss of capacity of the compressors.

The machines were re bored as smooth as possible and fitted with new pistons and leakproof rings. On starting operations again, we found that the machines were more than ample to take care of the rated load of the refinery; in fact, the tonnage was increased in order to keep the machines running at full speed, thereby getting the full use of the electrical maximum power demand.

Should be no Gas Leakage.

The readings of the discharge lines showed a temperature of 226 to 230 deg., although the liquid injection valves were open only a slight amount, in fact less than when the machines came from the manufacturers. This was attributed solely to the fact that there was no gas leakage past the rings.

Advocates of the rough-boring method claim that the uneven or low spaces left by the tool will hold or retain some lubricant and so help in the lubrication of the piston and rings. It is agreed that these depressions of the cylinder will retain a great deal of lubricant or oil, but the pores of the cast iron in a smoothly bored cylinder will retain enough lubricant to serve the purpose and keep friction and wear down to a minimum.

SUMMER SAUSAGE DRYING

By the Scientific Method of Air Conditioning

A Product of Unparalleled Quality



The Successful Systems are Webster Systems

ATMOSPHERIC CONDITIONING CORPORATION

Singer Bldg.,
New York

Lafayette Bldg.,
Philadelphia

Monadnock Block
Chicago

is assured day in and day out regardless of outdoor weather conditions.

We design, manufacture and install complete equipment for all branches of air conditioning and Brine Spray Refrigeration in Packing Houses and invite correspondence prior to consultation and service.

YORK Self-Contained Refrigerating Machines

are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

Write for Bulletin No. 70.

YORK MANUFACTURING CO.

Ice Making and Refrigerating Machinery Exclusively.

YORK,



PENNA.

Novoid Pure Compressed Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and corners are square and sharp.

Write for booklet.

Cork Import Corp.—345 West 40th St., New York City

Another point that advocates of rough-boring claim is that the piston rings will wear down to a perfect seat and contact. Why not do that at first by boring smooth? Any cylinder that depends upon wear

to bring the rings to a perfect fit is going to suffer loss of capacity in a short time, for the wear on the rings will leave an opening at the laps for the gas to blow through.

CUT DOWN YOUR ICE BILLS ~ STOP COLD AIR LEAKS with WIRFS AIRTITE CUSHION DOOR-GASKET



No. 0 Jumbo



No. 1 Large



No. 2 Medium



No. 3 Small



No. 4 Special

Get free samples and prices of all sizes. It's the little thing that stops Big Leaks. E. J. WIRFS, Sole Manufacturer and Patentee, 113 So. 17th St., St. Louis, Mo.

Chicago Section

Vice-president Fred G. Duffield, of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., was in the city late in the week.

P. T. Robertson, of the Cudahy Packing Company, Omaha, Nebr., made a trip to Chicago during the week.

E. F. Rath, of the Rath Packing Company, Waterloo, Ia., made a trip to the city during the week.

C. M. Schrag, packinghouse engineer of The Brecht Company, St. Louis, Mo., was in Chicago for a few days this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,255 cattle, 9,789 calves, 42,732 hogs and 52,936 sheep.

Arthur Cushman, general superintendent of Allied Packers, Inc., left Chicago this week for a month's tour of the Pacific Coast.

Isaac Powers, vice-president of the Home Packing & Ice Co., Terre Haute, Ind., was a Chicago visitor during the week.

W. F. Price, general sales manager of the Dold Packing Company, Omaha, Nebr., called on his Chicago friends during the week.

Walter B. Hulme, well-known Chicago provision broker, left Chicago Thursday evening on a flying trip to some of the Eastern centers.

T. F. Mathews, president of the Canadian Packing Company, Ltd., Toronto, Canada, was in Chicago this week for a few days.

J. P. Harris, director of the Bureau of Practical Research of the Institute of American Meat Packers, is a victim of the latest fashionable malady. He was forced to have his tonsils removed early this week. This necessitated absence from his desk for a few days, but at last reports he was coming along in good shape.

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations,
Investigations
1134 Marquette Bldg. CHICAGO

H. P. Henschien R. J. McLaren
HENSCHIEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
514 Erie Bldg. Packing House
Cleveland, O. Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing etc. You Profit by Our 25 Years' Experience.
Lower Construction Cost. Higher Efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

T. W. Taliaferro, president of Hammon Standish Co., Detroit, Mich., spent a busy day in Chicago this week. Tom never lets any grass grow under his feet.

Fred Dold, general manager of the Wichita, Kans., plant of the Jacob Dold Packing Company, called on some of his Chicago friends this week, en route from the East.

F. W. Keigher, general manager of car route sales, Wilson & Co., Chicago, returned this week from a motor tour of several thousand miles to the East, including a stay in the Adirondacks and sales meetings with his men in various sections. He was accompanied on the trip by Mrs. Keigher and their son.

TEACHERS IN MEAT COURSES.

(Continued from page 31.)

Men equally well equipped to present meat packing subjects have been secured from the industry and the university to teach the classes which are to be given during the winter and spring quarters of this year, and for the day courses which are being started this fall at the University of Chicago.

Material developed in part by the evening course instructors has been adapted to correspondence study by the department of the University, which specializes in such work, and twelve correspondence courses now are available for employees of the industry everywhere.

The evening classes meet one evening a week from 7:00 to 9:00 p. m. at 116 South Michigan Avenue, the downtown rooms of the University. The first class sessions were held in the week starting September 29.

KINGAN BOOSTS HOME TOWN.

An enlarged and improved edition of a souvenir booklet telling about the advantages of Indianapolis, Ind., as a business center and home city has been published and is being sent out free by Kingan & Company, the well-known packers. The booklet has 48 pages, practically every one illustrated. Interesting figures on the development of Indianapolis are given. The pictures are mostly of the modern buildings, parks and industrial institutions of the city.

Two pages in the booklet give the history of Kingan & Company in Indianapolis, where their main plant has been located since 1862. A picture of this plant, extending across the top of a double page in the booklet, proves the statement of the packers that their growth has been remarkable.

MASON HARKER & CO., INC.

"Cincinnati Tallow and Grease Exchange"

Broker

Tallow, Grease, Soap Oils, Glycerine
Barrels, Drums

Offerings and consignments solicited.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co. PACKING HOUSE & COLD STORAGE
CONSTRUCTION, CORK INSULATION &
OVER HEAD TRACK WORK.
10 Marquette Bldg. Detroit, Mich. Phone:
Cherry 3750-3751

H. N. Jones Construction Co.

Engineers
San Antonio, Texas
Designs and Builds
Packing Houses
30 Years Experience

Packing House Products

Oldest Brokers in Our Line

Tallow
Grease
Provisions
Oils
The Davidson Commission Co. Tankage
Bones
Cracklings
Hog Hair

Quick Reliable Service Guaranteed

Write, phone or wire us

Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.
BROKER

2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

October 4, 1924.

THE NATIONAL PROVISIONER

51

BUTCHER MAYOR CUTS STEAK.

It is not every luncheon guest who can cut his own porterhouse steak before turning it over to the chef for broiling. That is what Mayor F. W. Behrens did recently when he and a party of Bridgeport, Conn., city officials and citizens were luncheon guests of V. H. Munnecke, head of the dressed beef department of Armour and Company, in Chicago. Before lunch Mayor Behrens took the party, consisting of A. F. Connor, postmaster; James Wines, of the Algonquin Club; Henry Greenstein, city attorney; Samuel Dawe, police commissioner; G. E. Stevens, National Surety Company, and John Sniffen, to the beef cooler of the Armour



plant where the Mayor selected the carcass that he thought would make the juiciest and tenderest porterhouse steak. And then to make it real good he cut it up in Bridgeport style. The mayor and his party were in Chicago attending the convention of the American Bankers' Association and took advantage of the opportunity to accept Mr. Munnecke's invitation to inspect the packinghouse and its processes.

FOOT-AND-MOUTH DISEASE.

The appearance of foot-and-mouth disease on a ranch 15 miles south of Houston, Tex., has resulted in an order by the United States Department of Agriculture quarantining Galveston and Harris Counties, and portions of Brazoria and Fort Bend Counties. The disease was not definitely diagnosed. The new outbreak is in no way connected with the infection which appeared in California last winter, and which has been suppressed. A preliminary survey of the Texas situation gives strong indications that the infection entered surreptitiously from South America through a gulf port.

The Bureau of Animal Industry immediately assigned 42 experienced inspectors to the suppression of the disease in the region quarantined. Most of these veterinarians were early on the ground. Texas official signed a contract for cooperation, and steam shovels began work at once preparing a trench for the slaughter of the infected cattle. The usual methods of quarantine, inspection, appraisal, slaughter, and deep burial, resulting in the suppression of other outbreaks, will be followed.

Thus far the disease, which appeared in one outfit of 400 cattle, has spread to only one additional herd, which is on an adjacent ranch. The terrain is flat, cattle in

**The Ussesa Sanitary Catch Basin for
Reclaiming Fats from Waste Waters**

Exclusive Distributors since 1914—Beware of Imitators

Reduces the free fatty acids to a minimum

OUR APPARATUS installed in plants throughout the United States and Canada, are made in sizes and with capacities as follows:

Size	Water Cap. per minute.	Fat Cap. per minute.	Weight	Pipe Fitting
A 9 x 5 x 4½ ft.	15,000 gal.	1,500 lbs.	4,500 lbs.	8" flange
G 6 x 4 x 4 ft.	7,500 gal.	850 lbs.	3,000 lbs.	6 x 7" std. sewer pipe
F 42 x 36 x 40 in.	5,000 gal.	400 lbs.	1,250 lbs.	6 x 6" std. sewer pipe
E 36 x 30 x 33 in.	2,500 gal.	250 lbs.	850 lbs.	6" caulk
B 25 x 22 x 37 in.	500 gal.	100 lbs.	475 lbs.	4" caulk

Send for Our Reduced Price List

USSESA SALES COMPANY

3203 Woolworth Building

New York City

the region are accustomed to handling, and most of the surrounding ranches are under fence. In fact, the conditions in general are favorable for the eradication work. The Department of Agriculture has notified livestock authorities and sanitary officials of the various states.

EQUIPPING MARKET HOUSES.

The Cincinnati Butchers' Supply Company, whose "Beauty" refrigerators and fixtures are so favorably known throughout the trade, has been very successful in the equipping of market houses. This firm has just been awarded the contract for the top display refrigerator counters and other fixtures to be installed in the new City Market at Winston-Salem, N. C.

CHICAGO LIVESTOCK.**RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 22	21,755	2,504	25,708	22,350
Tues., Sept. 23	7,202	2,152	15,580	26,311
Wed., Sept. 24	13,773	2,073	17,323	23,005
Thur., Sept. 25	12,150	3,041	22,110	17,055
Fri., Sept. 26	3,485	648	14,699	14,153
Sat., Sept. 27	703	223	1,367	3,663
Totals last week	59,068	10,701	96,787	106,537
Previous week	69,408	12,679	119,214	137,552
Year ago	79,681	13,957	157,262	132,588
Two years ago	75,165	17,164	127,769	84,115

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 22	4,213	377	7,910	4,934
Tues., Sept. 23	3,177	92	3,976	5,792
Wed., Sept. 24	3,697	225	2,829	10,186
Thur., Sept. 25	3,470	68	5,146	12,323
Fri., Sept. 26	2,806	82	7,927	8,242
Sat., Sept. 27	371	..	2,164	2,126
Totals last week	17,734	852	29,952	46,603
Previous week	23,950	1,158	30,675	58,426
Year ago	28,012	1,550	26,766	71,134
Two years ago	23,105	2,224	18,207	27,745

Receipts at Chicago Stock Yards thus far this year to Sept. 27, with comparative totals:

	1924.	1923.
Cattle	2,259,168	2,215,424
Calves	579,302	593,877
Hogs	7,383,159	7,261,576
Sheep	2,886,256	2,066,224

Combined weekly hog receipts at eleven markets for 1924 to Sept. 27, with comparisons:

	Week.	Year to date.
Week ending Sept. 27	432,000	27,574,000
Previous week	460,000	..
Corresponding week, 1923	638,000	27,472,000
Corresponding week, 1922	519,000	20,917,000
Corresponding week, 1921	453,000	21,171,000

Combined receipts at seven points for the week ending Sept. 27, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Sept. 27	299,000	334,000	362,000
Previous week	317,000	354,000	407,000
Year ago	327,000	527,000	368,000
1922	356,000	397,000	285,000

White grease under 1% f. f. a.

Are you getting it from your hog products? If not, why not? You know the market value of such greases. Why sell at a low price, when you might top the market?

The secret is in the hashing and handling. A few dirty black guts will ruin an entire tank of grease.

Get a Gut Hasher that's fool-proof and will give you High-Grade Grease!

Write for information to

THE HILL MANUFACTURING COMPANY

Monadnock Building,

Chicago, Ill.

October 4, 1924.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, October 2, 1924.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@15½
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@15½

Skinned Hams—	
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16½
20-22 lbs. avg.	@15½
22-24 lbs. avg.	@15½
24-26 lbs. avg.	@15½
25-30 lbs. avg.	@12½

Picnics—	
4-6 lbs. avg.	@10½
6-8 lbs. avg.	@10½
8-10 lbs. avg.	@10½
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@10½

Bellies—(Square cut and seedless)	
6 lbs. avg.	@19½
8 lbs. avg.	@18½
10 lbs. avg.	@17½
12 lbs. avg.	@17½
14-16 lbs. avg.	@16½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	14½@15½
10-12 lbs. avg.	14½@15½
12-14 lbs. avg.	14½@15½
14-16 lbs. avg.	14½@15½
16-18 lbs. avg.	15@15½
18-20 lbs. avg.	16@16½

Boiling Hams—(house run)	
16-18 lbs. avg.	@15½
18-20 lbs. avg.	16@16½
20-22 lbs. avg.	16@16½

Skinned Hams—	
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16½
20-22 lbs. avg.	@16½
22-24 lbs. avg.	@15½
24-26 lbs. avg.	@15½
25-30 lbs. avg.	@13½

Picnics—	
4-6 lbs. avg.	@11½
6-8 lbs. avg.	@10½
8-10 lbs. avg.	@10½
10-12 lbs. avg.	@9½
12-14 lbs. avg.	@9½

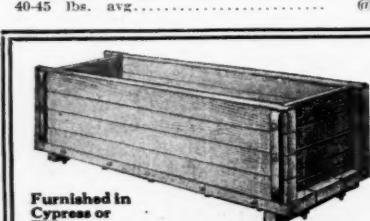
Bellies—(square cut and seedless)—	
6-8 lbs. avg.	@18½
8-10 lbs. avg.	@17½
10-12 lbs. avg.	@17½
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½

Dry Salt Meats.

Extra ribs 35-45	
Extra clears, 35-45	
Regular plates, 6-8	
Clean plates, 4-7	
Jowl butts	

Fat Backs—	
8-10 lbs. avg.	@12
10-12 lbs. avg.	@12½
12-14 lbs. avg.	@13½
14-16 lbs. avg.	@14
16-18 lbs. avg.	@14½
18-20 lbs. avg.	@14½
20-22 lbs. avg.	@15

Clean Bellies—	
14-16 lbs. avg.	@14%
16-18 lbs. avg.	@14%
18-20 lbs. avg.	@14%
20-25 lbs. avg.	@14%
25-30 lbs. avg.	@13%
35-40 lbs. avg.	@13%
40-45 lbs. avg.	@13%



Furnished in
Cypress or
Fir.

Vats & Tanks

For Use In Meat Packing and
Allied Industries

For curing, soaking, scalding, chilling and various
other uses. Can furnish any size and special tanks
and vats for miscellaneous uses as required.

Prompt delivery on receipt of order

Kalamazoo Tank & Silo Co. Kalamazoo, Michigan

Tank Builders Since 1867

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, SEPTEMBER 27, 1924.

Open. High. Low. Close.

LARD—	
September	13.67½
October	13.50
November	13.50
December	13.35

CLEAR BELLIES—	
September	13.71½
October	13.50
November	13.50
December	13.35

SHORT RIBS—	
September	11.90
October	11.90
November	11.90
December	11.90

MONDAY, SEPTEMBER 29, 1924.	
Open. High. Low. Close.	

LARD—	
September	13.97½
October	13.40
November	12.85
December	13.70

CLEAR BELLIES—	
September	13.97½
October	13.40
November	12.85
December	13.70

SHORT RIBS—	
September	11.90
October	11.90
November	12.00
December	12.00

TUESDAY, SEPTEMBER 30, 1924.	
Open. High. Low. Close.	

LARD—	
September	13.87½
October	13.80
November	13.80
December	13.70

CLEAR BELLIES—	
September	13.87½
October	13.80
November	13.80
December	13.70

SHORT RIBS—	
September	11.90
October	11.75
November	11.90
December	11.90

WEDNESDAY, OCTOBER 1, 1924.	
Open. High. Low. Close.	

LARD—	
October	13.70
November	13.65
December	13.65
January	13.65

CLEAR BELLIES—	
October	13.70
November	13.65
December	13.65
January	13.65

SHORT RIBS—	
October	11.90
November	11.90
December	11.90
January	11.90

THURSDAY, OCTOBER 2, 1924.	
Open. High. Low. Close.	

LARD—	
October	14.00
November	14.05
December	14.05
January	14.05

CLEAR BELLIES—	

<tbl_r cells="2" ix="2" maxcspan="1" maxrspan="1" usedcols

October 4, 1924.

THE NATIONAL PROVISIONER

53

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending	Cor. week
Prime native steers	18 @ 19	18 @ 20
Good native steers	16 @ 17	17 @ 18
Medium steers	13 @ 15	13 1/2 @ 16
Bellies	13 @ 18	13 @ 18
Cows	7 @ 11	8 @ 12
Hind quarters, choice	24 @ 25	25 @ 26
Fore quarters, choice	13 @ 13	15 @ 15
Beef Cuts.		
Steer Loins, No. 1	@ 32	@ 42
Steer Loins, No. 2	@ 28	@ 38
Steer Short Loins, No. 1	@ 44	@ 53
Steer Short Loins, No. 2	@ 40	@ 49
Steer Loin Ends (hips)	@ 23	@ 30
Steer Loin Ends, No. 2	@ 22	@ 29
Cow Loins	13 @ 22	11 @ 28
Cow Short Loins	24 @ 30	18 @ 35
Cow Loin Ends (hips)	@ 17	12 @ 18
Steer Ribs, No. 1	@ 28	@ 30
Steer Ribs, No. 2	@ 19	@ 23
Cow Ribs, No. 1	@ 23	@ 21
Cow Ribs, No. 2	@ 16	@ 11
Steer Rounds, No. 1	14 1/2 @ 17 1/2	14 @ 18
Steer Rounds, No. 2	14 @ 17 1/2	14 @ 18
Steer Chuck, No. 2	11 @ 12	12 @ 13
Cow Rounds	10 @ 14 1/2	7 1/2 @ 9
Cow Chucks	8 @ 8	8 @ 8
Steer Plates	9 @ 9	8 1/2 @ 8 1/2
Medium Plates	9 @ 9	8 @ 8
Briskets, No. 1	15 @ 15	16 @ 16
Briskets, No. 2	12 @ 12	12 @ 12
Steer Naval Ends	6 @ 6	6 @ 6
Cow Naval Ends	5 @ 5	5 @ 5
Fore Shanks	5 @ 5	4 1/2 @ 4 1/2
Hind Shanks	20 @ 20	18 @ 22
Rolls	60 @ 60	75 @ 75
Strip Loins, No. 1, boneless	50 @ 50	65 @ 65
Strip Loins, No. 2	35 @ 35	50 @ 50
Strip Loins, No. 3	35 @ 35	55 @ 55
Sirloin Butts, No. 1	30 @ 30	34 @ 34
Sirloin Butts, No. 2	20 @ 20	28 @ 28
Sirloin Butts, No. 3	18 @ 18	28 @ 28
Beef Tenderloins, No. 1	70 @ 70	75 @ 75
Beef Tenderloins, No. 2	60 @ 60	65 @ 65
Rump Butts	17 @ 17	17 @ 17
Flank Steaks	17 @ 17	17 @ 17
Boneless Chucks	10 @ 10	12 @ 12
Shoulder Clods	15 @ 15	15 @ 15
Hanging Tenderloins	10 @ 10	12 @ 12

Beef Products.

Brains, per lb.	8 @ 9	8 @ 9
Hearts	6 1/2 @ 6 1/2	5 @ 6
Kidneys	20 @ 30	29 @ 30
Sweetbreads	38 @ 42	38 @ 38
Ox-Tail, per lb.	8 @ 10	6 @ 8
Fresh Tripe, plain	4 @ 4	4 @ 4
Fresh Tripe, H. C.	6 1/2 @ 6 1/2	6 1/2 @ 6 1/2
Livers	8 @ 9	6 @ 8
Kidneys, per lb.	8 @ 8	9 @ 10

Veal Product.

Choice Carcass	17 @ 19	20 @ 21
Good Carcass	13 @ 16	16 @ 19
Good Saddles	20 @ 26	25 @ 30
Good Backs	8 @ 12	10 @ 14
Medium Backs	5 @ 8	6 @ 7

Lamb.

Choice Lambs	23 @ 23	25 @ 25
Medium Lambs	21 @ 21	23 @ 23
Choice Saddles	26 @ 26	28 @ 28
Medium Saddles	24 @ 24	26 @ 26
Choice Fore	18 @ 18	22 @ 22
Lamb Fries, per lb.	31 @ 32	30 @ 31
Lamb Tongues, each	13 @ 13	13 @ 13
Lamb Kidneys, per lb.	25 @ 25	25 @ 25

Mutton.

Heavy Sheep	7 @ 7	7 @ 7
Light Sheep	12 @ 12	13 @ 13
Heavy Saddles	10 @ 10	10 @ 10
Light Saddles	14 @ 14	16 @ 16
Heavy Fore	6 @ 6	6 @ 6
Medium Fore	16 @ 16	18 @ 18
Lamb Fries, per lb.	31 @ 32	30 @ 31
Lamb Tongues, each	13 @ 13	13 @ 13
Lamb Kidneys, per lb.	25 @ 25	25 @ 25

Fresh Pork, Etc.

Dressed Hogs	15 @ 15	16 @ 16
Pork Loins, 8@10 lbs. avg.	30 @ 30	22 @ 22
Leaf Lard	18 @ 18	13 @ 13
Tenderloin	60 @ 60	48 @ 48
Spare Ribs	15 @ 15	9 @ 9
Butts	23 @ 23	15 @ 15
Hocks	11 @ 11	9 @ 9
Trimmings	16 @ 16	10 @ 10
Extra lean trimmings	17 @ 17	12 @ 12
Smalls	9 @ 9	7 1/2 @ 7 1/2
Pigs Feet	7 @ 7	6 @ 6
Pigs Heads	5 @ 5	4 1/2 @ 4 1/2
Blade Bones	6 1/2 @ 6 1/2	6 @ 6
Blade Meat	11 1/2 @ 11 1/2	7 @ 7
Cheek Meat	11 @ 11	10 @ 10
Hog Livers, per lb.	5 @ 5	4 1/2 @ 4 1/2
Neck Bones	5 @ 5	3 1/2 @ 3 1/2
Skinned Shoulders	15 1/2 @ 15 1/2	11 1/2 @ 12 1/2
Pork Hearts	7 @ 7	6 @ 6
Pork Kidneys, per lb.	7 @ 7	3 1/2 @ 3 1/2
Pork Tongues	14 @ 14	16 @ 16
Ship Bones	9 @ 9	9 @ 9
Tail Bones	9 @ 9	9 @ 9
Brains	10 @ 10	9 @ 9
Back Fat	14 @ 14	11 1/2 @ 11 1/2
Hams	18 @ 18	17 @ 17
Calas	13 1/2 @ 13 1/2	9 1/2 @ 9 1/2
Bellies	19 @ 19	18 @ 18

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton	@ 25
Country style sausage, fresh, in link	@ 17
Country style sausage, fresh, in bulk	@ 16
Country style sausage, smoked	@ 19
Mixed sausage, fresh	@ 15
Frankfurts in pork casings	@ 14
Frankfurts in sheep casings	@ 15 1/2
Bologna in beef middles	@ 15 1/2
Bologna in cloth, paraffined, choice	@ 15 1/2
Liver sausage in hog bungs	@ 12
Liver sausage in beef rounds	@ 11
Head cheese	@ 11
New England luncheon specialty	@ 10
Liberty luncheon specialty	@ 10
Minced luncheon specialty	@ 10
Tongue sausage	@ 9
Blood sausage	@ 9
Polish sausage	@ 9
Souse	@ 9

DRY SAUSAGE.

Cervelat, choice, in hog bungs	6.25
Cervelat, new condition, in hog bungs	6.25
Cervelat, new condition, in beef middles	6.25
Thuringer Cervelat	6.25
Firmer	6.25
Hofsteler	6.25
B. C. Salami, choice	6.25
Milano Salami, choice, in hog bungs	6.25
B. C. Salami, new condition	6.25
Frisses, choice, in hog middles	6.25
Genoa, style Salami	6.25
Peperoni	6.25
Mortadella, new condition	6.25
Capiccoli	6.25
Italian style hams	6.25
Virginia style hams	6.25

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	6.25
Small tins, 1 to 4 crates	7.00
Large tins, 1 to 4 crates	7.00
Frankfurt style sausage in sheep casings—	7.50
Small tins, 2 to 4 crates	8.50
Large tins, 1 to 4 crates	8.50
Frankfurt style sausage in pork casings—	7.00
Small tins, 2 to 4 crates	8.00
Smoked link sausage in pork casings—	6.50
Small tins, 2 to 4 crates	7.50

SAUSAGE CASINGS.

(F. O. R. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce,	@ 19
per set	19
Beef rounds, export, 225 sets, per tierce,	@ 19
per set	19
Beef bladderies, 110 sets, per tierce, per set,	19
Beef bladders, No. 1, 400 pieces, per tierce,	19
per piece	19
Beef bladders, No. 2, 400 pieces, per tierce,	19
per piece	19
Beef weasands, No. 1, per piece	19
Beef weasands, No. 2, per piece	19
Beef bladders, small, per doz.	19
Beef bladders, medium, per doz.	19
Beef bladders, large, per doz.	19
Hog casings, medium, f. o. s., per lb.	19
Hog casings, extra narrow, selected, per lb.	19
Hog middles, without cap, per set	19
Hog middles, with cap, per set	19
Hog bungs, export	19
Hog bungs, large prime	19
Hog bungs, medium prime	19
Hog bungs, small prime	19
Hog bungs, narrow	19
Hog stomachs, per piece	19

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	14.00
Honeycomb tripe, 200-lb. bbl.	16.00
Rock honeycomb tripe, 200-lb. bbl.	18.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	15.00
Lamb tongues, long cut, 200-lb. bbl.	15.00
Lamb tongues, short cut, 200-lb. bbl.	17.00
Onions	1.50
Vienna style sausage	1.15
Veal loaf, medium size	2.00
Chill con carne with or without beans	1.25
Potted meats	.80
Mess pork, regular	28.50
Family back pork, 20 to 34 pieces	29.00
Family back pork, 35 to 45 pieces	29.50
Clear back pork, 40 to 50 pieces	29.00
Clear plate pork, 25 to 35 pieces	24.50
Beam pork	24.00
Brisket pork	22.50
Plate beef	18.50
Extra plate beef, 200-lb. barrels	19.50
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.65
White oak ham tierces	2.95
Ash pork barrels, black iron hoops	1.60
Oak pork barrels, black iron hoops	1.80
Ash pork barrels, galv. iron hoops	1.80
Red oak lard tierces	2.42 1/2 @ 2.45
White oak lard tierces	2.62 1/2 @ 2.6

Retail Section

Another Cutting Test for Retailers

A Simple Way to Determine What Retail Prices and the Margin of Profit Should Be

In the September 20 issue THE NATIONAL PROVISIONER gave a typical cutting test which one Chicago retailer made on a 174½ lb. side of beef.

The dealer, who had been losing money, had raised his retail prices just before he made the cutting test. His margin under the new prices worked out satisfactorily on his test, showing that his new set of prices was fair and profitable.

In the following article, written for THE NATIONAL PROVISIONER by Roy C. Lindquist, another cutting test is given on a side of beef. This, too, is an actual test made by a Chicago dealer.

Beef Margins Too High.

This dealer, however, found that his margins were too high. True, the margin on many of his other items was sufficiently low to make him only a fair profit on his store. The fact remained, however, that his beef margins were high.

By means of the cutting test he found out just where he stood on his beef prices. He would have been better off to have decreased his margin on beef, and increased it on certain other items. In this way his customers would have benefited, and the dealer's profit would not have suffered.

Like its predecessors, this article is practical. Any dealer who reads and studies it will find many things he can apply to his own store with profit.

Cutting Tests Show Dealer What His Margins Are

By Roy C. Lindquist.

In the preceding article the writer gave the result of a beef test which showed the dealer that he was cutting an adequate margin out of the beef he handled. Just before he made the test he had raised his beef prices which previously were undoubtedly too low because of the increase in wholesale cost.

A test taken with the old prices would have revealed the fact that the margin was inadequate. In this article we shall give the results of a beef test that showed the proprietor that he was getting a margin on beef that was too high for the good of his trade.

What This Dealer's Test Showed.

The side tested by this Chicago dealer was from a lean young steer weighing 430 pounds (dressed). This side contained about the average run of fat and waste for the beef he handled, all of which

was quite lean. The side cost 15 cents per pound wholesale (first week of September, 1924).

The entire side was cut up into retail cuts, trimmed and cut as for regular sale over the counter. The prices used were the current prices then charged the trade. The results of the test are shown in the following table:

TEST ON 214½ LB. SIDE OF BEEF FROM 430 LB. LEAN YOUNG STEER.
COST 15c WHOLESALE.

Per cent of side	Retail Cuts	Weight lbs.-oz.	Selling price per lb.	Total sales values
2.5	Rump roast (boned)	5- 6	.28	1.51
1.4	Rump for corn beef	2-15	.30	.88
1.1	Rump soup bone	2- 7	..	.10
1.9	Stew—heel of round	4- 3	.25	1.05
2.2	Heel of round	4-10	.22	1.00
11.9	Round steaks	25- 9	.36	9.18
2.4	Soup bone (hind shank)	5- 2	..	.15
0.5	Kidney	1- 0	.12	.12
8.1	Sirloin steaks	17- 8	.42	7.35
7.2	Porterhouse and short steaks	15- 8	.48	7.44
0.6	Flank steak	1- 3	.32	.38
1.8	Cod fat	3-14	.05	.19
0.5	Shank stew (fore)	1- 0	.25	.25
1.9	Soup bone (fore)	4- 1	..	.15
3.7	Round bone chuck roast	7-15	.23	1.82
13.3	Chuck roasts	28-12	.25	7.18
1.0	Chuck rib (end of 8.9)	2- 4	.16	.36
3.5	Neck stew	7- 8	.22	1.65
0.8	Soup bone (neck)	1-11	..	.07
9.8	Plate *(See note below)	21- 0	.09	1.89
2.6	Rib roast (6, 7) boned and rolled	5- 9	.35	1.95
4.7	Rib roast (1-5) boned and rolled	10- 0	.40	4.00
4.6	Hamburger	9-15	.22	2.21
12.0	Waste (fat, bones and waste)	25- 8	.01	.26
100.0%	Whole Side	214- 8	.238	51.14
	Cost15	32.18
	Margin08 8/10	18.96
	Margin, 37.0% of sales, 58.8% of cost.			

*Note—Price of plate arrived at as follows: Two plates out of every side bought are returned to packers who allow credit of 6½%. This gives an average selling price of 9c per pound.

The weights of the wholesale cuts with percentages were as follows:

	Per cent
Hindquarter	
Round	55½
Loin	38
Flank	9½
Kidney and suet.	1¾
	104½
Forequarter	48.7
Rib	21
Chuck	58½
Plate	22
Shank	8½
	110
	51.3
	214½
	100.0%

As shown by the test, the margin of 37% is a bit too strong. As a result the dealer has decided to reduce his beef prices.

Average Margin Not High.

However, his average margin on all meats (according to his bookkeeping rec-

sumers' standpoint. His cost of doing business has averaged about 16%—leaving him a good profit.

The reason for the low average margin (compared with that of beef) is the fact that many items, as smoked meats, poultry, lamb, etc., are turned over at a small margin. In order to make up for these, the other lines must bring a heavy margin.

From the merchandising viewpoint, it would be more business-like to handle all items at a fair margin—not shoving all the load on certain items. This would be more fair to the customers. However, competition, custom, etc., have brought these conditions about.

Per cent of side	Retail Cuts	Weight lbs.-oz.	Selling price per lb.	Total sales values
2.5	Rump roast (boned)	5- 6	.28	1.51
1.4	Rump for corn beef	2-15	.30	.88
1.1	Rump soup bone	2- 7	..	.10
1.9	Stew—heel of round	4- 3	.25	1.05
2.2	Heel of round	4-10	.22	1.00
11.9	Round steaks	25- 9	.36	9.18
2.4	Soup bone (hind shank)	5- 2	..	.15
0.5	Kidney	1- 0	.12	.12
8.1	Sirloin steaks	17- 8	.42	7.35
7.2	Porterhouse and short steaks	15- 8	.48	7.44
0.6	Flank steak	1- 3	.32	.38
1.8	Cod fat	3-14	.05	.19
0.5	Shank stew (fore)	1- 0	.25	.25
1.9	Soup bone (fore)	4- 1	..	.15
3.7	Round bone chuck roast	7-15	.23	1.82
13.3	Chuck roasts	28-12	.25	7.18
1.0	Chuck rib (end of 8.9)	2- 4	.16	.36
3.5	Neck stew	7- 8	.22	1.65
0.8	Soup bone (neck)	1-11	..	.07
9.8	Plate *(See note below)	21- 0	.09	1.89
2.6	Rib roast (6, 7) boned and rolled	5- 9	.35	1.95
4.7	Rib roast (1-5) boned and rolled	10- 0	.40	4.00
4.6	Hamburger	9-15	.22	2.21
12.0	Waste (fat, bones and waste)	25- 8	.01	.26
100.0%	Whole Side	214- 8	.238	51.14
	Cost15	32.18
	Margin08 8/10	18.96
	Margin, 37.0% of sales, 58.8% of cost.			

ords) has run only about 23% of sales. This margin is not excessive from con-

Yet the proprietor can exert at least some control over these conditions. And this is what the dealer in question has decided to do. There are certain articles in his stock which he knows can yield a better margin without injuring his trade.

Proprietor Has Some Control.

He has resolved to make a thorough study of every item he sells in order to find out their margins and ways to equalize them, in part at least. He has and is going to conduct frequent tests.

In the preceding article the writer mentioned the fact that tables or charts could be drawn up for the various wholesale cuts just as the table for the whole side was prepared. The amounts of retail cuts, trimmings, waste, etc., secured from each wholesale cut and their percentages thereto would provide valuable guides for the dealer in his buying.

Knowing the wholesale price for any such cut, he can tell very closely just what margin it would bring him.

[Such figures (on the basis of wholesale cuts) will be shown in the next article for the beef test exhibited in this article.]

October 4, 1924.

THE NATIONAL PROVISIONER

55

LOCAL AND PERSONAL.

Charles Allen has sold his meat market in Council Grove, Kans., to M. E. Avery. A new meat market has been opened in Liberty, Ky., by R. L. Murphy.

W. R. Bell has purchased a half interest in Winston Brothers Meat Market in Snyder, Tex.

Charles E. Wallace has sold his meat market in Filley, Nebr., to William Austin. O. L. Ross has opened a new meat market in Fairbury, Nebr.

A new meat market has been opened in Winchester, Ky., by Wm. Robb.

Jack Lopes has opened a new meat market in Howard, Calif.

C. R. Guggolz has sold his meat market in Lodi, Calif., to Leo McLaughland and Eugene A. Bender.

Fred Emch has sold his meat market in Port Angeles, Wash., to John Fitzgerald and John Lehman.

Byron Sheldon has sold his interest in the Cash Market in Trenton, Nebr., to his brother Richard Sheldon.

McHugh Brothers have opened a new meat market in Hastings, Minn.

Elmer Stewart has sold his meat market in Falls City, Nebr., to his father, George Stewart.

C. J. Wagner has sold his meat market in Franklin, Minn., to R. K. Munsell.

James Siepmann has sold his meat market in Belle Plaine, Ia., to S. L. Halverson and J. C. Bever.

A new meat market has been opened in Mt. Vernon, Ind., by Charles H. Hutson.

A new meat market has been opened in Lorain, Ohio, by the Herbert Schultz company of Elyria, Ohio.

A new meat market and grocery has been opened in Bloomington, Ind., by Shaffer & Hinkle.

J. F. Berviller has sold his meat market located at 2016 Western avenue, Mattoon, Ill., to W. S. Yaden.

The meat market of M. S. Marty and son in Baraboo, Wis., has been sold to Walter Kerndt.

Bierly and Strain have added a meat department to their store in Logan, Ohio.

J. D. Travis has sold his meat market in Moundsville, W. Va., to D. E. Terrell.

A new meat market has been opened in Rathdrum, Ida., by H. E. Shirk and Harry Bradbury, which will succeed the one owned by Jacob Biemond, which was recently destroyed by fire.

H. L. Hintz has sold his meat market in Lake Mills, Ia., to Sever Gunderson.

W. E. McConnell has sold his meat market and grocery in Harlan, Ia., to J. M. Mayer and George Quick.

Sherman Anderson has sold the meat department of his store in Mt. Vernon, Wash., to William Carpenter.

Jake Lawrence has sold his meat market and restaurant in Emerald, Wis., to William Granger.

John Schnor has sold his meat market in Palmyra, Wis., to William Hewitt.

Martin Hull has sold his meat market in Marion, Nebr., to S. S. Roberts.

B. C. Tucker has sold the grocery department of his store in Gravette, Ark., to C. C. Phipps, and will devote himself exclusively to the meat end.

E. R. Maisch has sold his meat market in Brady, Nebr., to Martin F. Brestel and Dwain Fowles.

George H. King has sold his meat market and grocery in Maysville, Ky., to T. R. Stevens.

David Dickey has purchased the meat market in Burr, Nebr.

C. G. Cather has sold his meat market in Selma, Calif., to E. J. Schmitt.

Grey McCord has bought the Milner Market in Tipton, Ind.

A new meat market and grocery, known as the City Hall Market, has been opened in Brockton, Mass., by Richard E. Coughlin and Robert E. Corcoran.

Victor T. Johnson has engaged in the meat business at 462 E. Burnside, Portland, Ore.

Mr. Retailer-- You are now paying for the "Bee-Bee Machine"—



Practically all Retail Meat Dealers have surplus fats. This fat has cost them the price of beef. A large percentage of this good clean edible fat from the carcass finds its way into the scrap or bone box.

To allow these good edible fats to be depreciated—to throw them in the waste box and sell them at from 2 to 5 cents per pound—is a great waste! Formerly Retailers found it difficult to use their own fats, as no facilities were available to fully utilize this good product.

To-day, however, the "BEE-BEE MACHINE" enables every Retailer to utilize his own fats and convert them into the finest cooking fat obtainable.

Instead of receiving 2 to 5 cents per pound from fat collectors, the fat converted by the "BEE-BEE MACHINE" may be sold at 20 cents per pound and more, because authorities all claim that it is a very superior cooking fat—due to the entirely new process used.

It doesn't require an expert mathematician to find out that the difference between 5 and 20 cents per pound quickly pays for the "BEE-BEE MACHINE." The investment in the "BEE-BEE MACHINE" is only a temporary one—because it is the ONE machine in the Industry where the Retailer can see his additional daily earnings pay for it.

B. B. Machine Corporation

25 Church Street, New York City
Telephone Rector 3126

DISTRIBUTORS:

Vaughan Company 730-740 N. Franklin Street CHICAGO, ILL.	Werner G. Smith Co. 2191 West 110th Street CLEVELAND, OHIO
---	---

Pacific Coast B. B. Machine Co.
18 Front St., San Francisco, Calif.

A new meat market, known as the Supreme Meat Market, has been opened at 814 Penn street, Reading, Pa., by Charles M. Rosen.

John H. Logan has purchased the interest of his partner, John Ritter, in the Logan & Ritter Meat Market in Falmouth, Ky.

J. B. Lawrence has bought the Long Meat Market on North Block street, Fayetteville, Ark.

A new meat market has been opened at 834 West North street, Indianapolis, Ind., by James L. Tomlin.

Arthur Blomberg has sold his meat market at 605 Fourth avenue, Moline, Ill., to Edward Vandenburg.

C. H. Rebok has sold his Lincoln Way West meat market in Chambersburg, Pa., to Stockslager Brothers.

Salamone & Sons have sold their meat market at 1210 S. Main street, Rockford, Ill., to Ray Zamutto.

The City Meat Market, operated by Mr. Rehm in Morganfield, Ky., was recently damaged by fire.

Stonebarger & Gahagen have disposed of their meat business in Kearney, Nebr., to McCarthy & Clerya.

Lloyd Dietrich has purchased the meat and grocery business of George Sandrock, in Falls City, Nebr.

Peter Zacek has purchased the meat business of Otek & Vraspir, Creston, Nebr.

S. S. Roberts has purchased the Martun Hull meat market, Marion, Nebr.

L. L. Lanter will soon engage in the meat and grocery business at 208 S. Main street, Pratt, Kans.

C. W. Craves will install a meat market in the A. W. Karge grocery store, Coffeyville, Kans.

K. Franklin has purchased the Carl W. Graham meat and grocery business on 17th St. and West avenue, Pawhuska, Okla.

B. A. Donelson has purchased the meat department of the Sandall grocery, North Platte, Nebr.

A. J. Vieths is about to engage in the meat and grocery business, Glenwood, Minn.

New York Section

W. S. Johnston, of the beef cutting department, Swift & Company, Chicago, was a visitor to the city this week.

D. A. Wagner, assistant superintendent of the Cudahy Packing Company in the New York district, is on a business trip to the West.

Emanuel Strauss, of Strauss & Adler, wholesale slaughterers, has been elected to membership in the Merchants' Association of New York.

R. J. Laurence, automobile equipment department, and D. J. Donohue, casings department, Cudahy Packing Co., Chicago, have been in New York.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending September 27th on shipments sold out, ranged from 8.50 cents to 19.00 cents per pound, and averaged 13.72 cents per pound.

On Thursday evening of last week the Brooklyn Meat Merchants', Incorporated, held a meeting and elected the following officers: President, Fred E. Nieber, secretary, H. Hertzog, of the Brooklyn Branch, United Master Butchers of America; treasurer, Fred Rath, Eastern District branch.

In the Bulletin of the National Butchers' & Packers' Supply Association Secretary Pfeiffer announces that there will be a meeting of the board of directors in Chicago on October 15th, at which time matters of importance will be discussed and the date and place of the next convention will be set.

The latest accomplishment of Fred Hirsch, business manager of the Bronx Branch, United Master Butchers of Amer-

ica, that of a chef, is just reaching his friends. The perfectly wonderful steaks which Mr. Hirsch has cooked on the various trips into the country during the summer are the last word in culinary art.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending September 27, 1924: Meat—Manhattan, 1,094 lbs.; Brooklyn, 8 lbs.; Bronx, 155 lbs.; Queens, 98½ lbs.; Total, 2,355 lbs. Fish—Manhattan, 200 lbs.; Brooklyn, 49 lbs.; Total 249 lbs.

A dinner for Meat Council members, which is to be in the nature of an annual event, was planned at the first fall meeting of the New York Meat Council on Wednesday afternoon. The inaugural dinner, which is to be limited to Meat Council members, wholesalers and retailers, will take place the early part of November. Mr. Albert Rohe is chairman of the committee, to be announced later. There was a good attendance at this first meeting of the season and much interest was shown in the various topics discussed.

C. H. Peck, general office manager of Wilson & Co., 45th street plant, has been transferred to Chicago to a more responsible position in the accounting department. His many friends and associates on Tuesday, September 30th, presented him with a radio set as a little token of their esteem, and also gave a banquet at the Castle Cave, 7th avenue and 26th street. Mr. Peck has been located in New York a good many years, although this is not the first time he has worked in Chicago for the company. The good wishes of all go with him in his new venture. New York's loss is Chicago's gain.

Due to the Jewish holidays, it has been decided to postpone the regular meeting of the Ladies' Auxiliary, United Master Butchers of America, until Wednesday, October 15th, so as many of the members as possible will be able to attend. Final arrangements will be made for the "heart party" in celebration of Hallowe'en, to take place the latter part of the month, and the president, Mrs. George Kramer,

is anxious that all members participate. At the suggestion of Mrs. Charles Hembdt there will be a short talk by an expert on "how to vote," but there will be nothing about any party or candidate at a meeting before election.

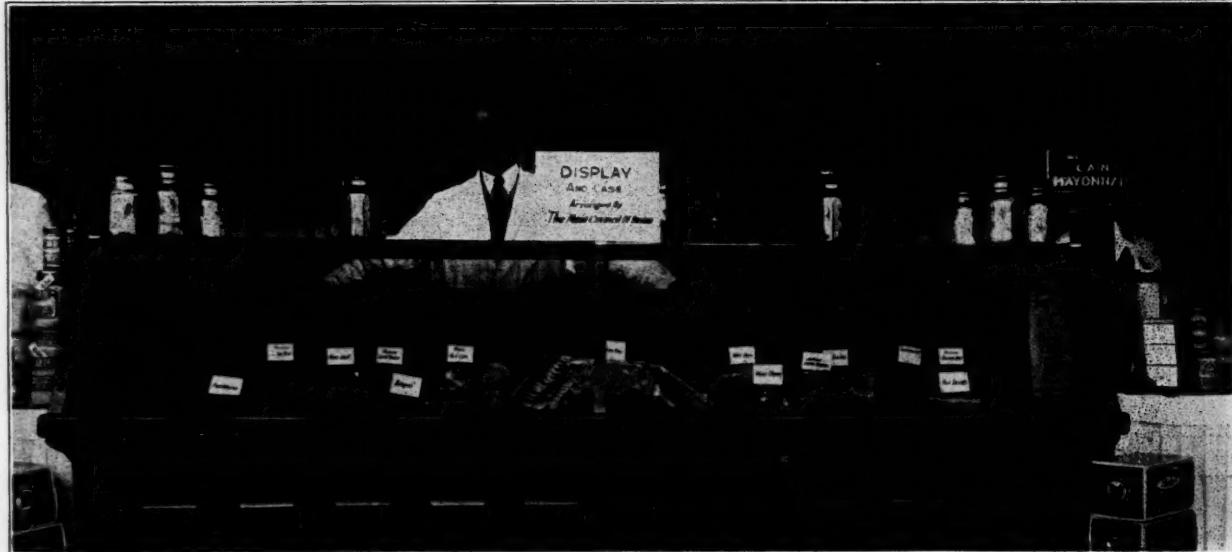
BOSTON MEAT COUNCIL.

At the Quincy Fair, Quincy, Mass., held under the auspices of the Quincy post, American Legion, the Meat Council of Boston had a display of "Ready-to-Serve" products which aroused a great deal of enthusiasm.

The Fair started Wednesday, September 17th, and continued through to Saturday, September 20th. It is estimated that the attendance was considerably over twenty-five thousand, with a fine attendance of housewives. There was much interest shown by the women at the display, which was arranged by E. J. Donahue, Secretary of the Meat Council of Boston. Mr. Donahue with his assistants, answered innumerable questions in regard to meat of all sorts, and several thousand "Meat for Health" booklets were distributed.

That there was so much interest shown is evident in the fact that "Meat for Health" and the "Meat Council of Boston" today are bywords with the housewives of Quincy and vicinity. One example of the interest shown is the fact that on one day alone Mr. Donahue received requests for "Meat for Health" booklets totaling several hundred.

The display was made possible through the courtesy of Mr. Frank Foy, of R. E. Foy & Sons of Quincy. Mr. Foy, who is commander of the Quincy post, American Legion, had a thirty-foot booth and donated ten feet of this booth to the Meat Council. There is little doubt that the housewives in Quincy and surrounding towns have a greater knowledge of meats than they had previous to September 17th.



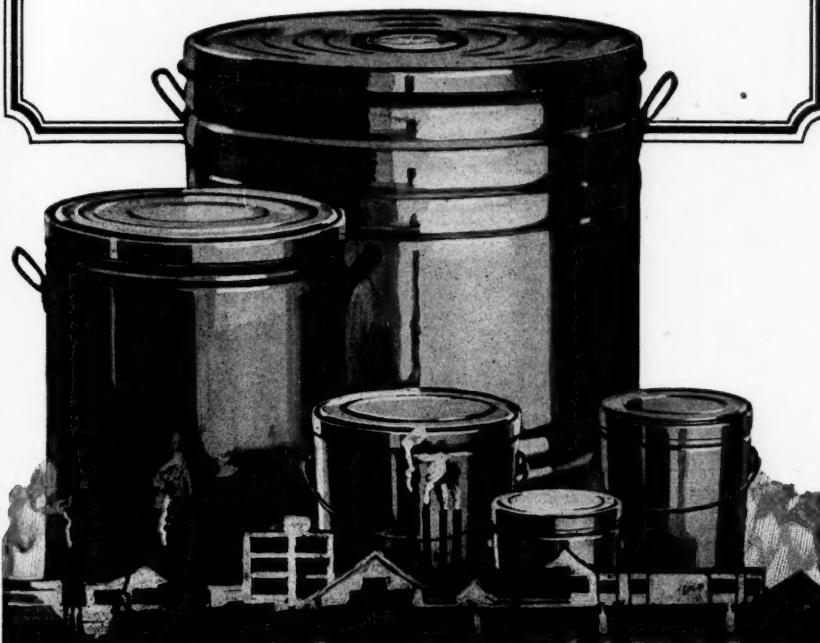
BOSTON MEAT COUNCIL "READY-TO-SERVE" EXHIBIT AT QUINCY FAIR.
Secretary E. J. Donahue of the Meat Council is Seen in Charge of the Exhibit.

Wheeling LARD PAILS and CANS

CHECK up on the points of these popular containers and you will readily understand why they have such a wide preference. Staunchly constructed of prime tin plate, carefully inspected at every step, and attractively lithographed, or painted in vivid colors, they are right from every standpoint — price included. Supplied in any of the following finishes:

L ithographed with customer's label plain lacquered or painted and stencilled with any desired lettering.	Plain painted any color. Plain lacquered any color. Plain tin.
--	--

Write for Catalogue



Wheeling

CORRUGATING CO.
WHEELING, W. VA.

Can Division

COAST RETAIL VETERAN DIES.

William F. Roberts, retail meat dealer of San Francisco, Calif., died Aug. 31, his death removing from the ranks of his craft in the West a veteran of 40 years' standing. Shortly before his death Mr. Roberts had made a trip to Europe, which was cut short by the illness that preceded the end. He was one of the charter members of the San Francisco Butchers Board of Trade. This organization, at its regular meeting Sept. 2, adopted a resolution expressing their regret at the passing of Mr. Roberts.

CANNED MEAT EXPORTS.

Exports of all canned meats from the United States for the month of August, 1924, amounted to 899,290 lbs., against 950,113 lbs. in August, 1923. For the eight months ending August, 1924, 11,378,537 lbs. of canned meats were exported, compared

Jos. Himmelbach, M. E. Otto S. Schlich, G. E.
Himmelbach & Schlich
ENGINEERS AND ARCHITECTS
Specializing in Packing Houses, Abattoirs, Ice Making and Refrigerating Plants, Lard and Fat Rendering Plants, Oil Refineries.
136 Liberty Street NEW YORK

to 10,857,446 lbs. in the same period last year. Canned beef exports in August, 1924, amounted to 165,845 lbs., against 91,609 lbs. in the same month last year. For the eight months ending August, 1924, 1,093,653 lbs. of canned beef were exported, compared to 1,317,741 lbs. for the same period last year.

Exports of canned sausage totaled 240,521 lbs. in August, 1924, and 202,189 lbs. in August, 1923. For the first eight months of 1924, 2,416,907 lbs. of canned sausage were shipped from the United States, compared to 1,945,403 lbs. in the same period last year.

Can You Answer? the Most Important Questions in the Re- tail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the Selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

**Sent anywhere upon receipt
of \$5.00**

For sale by
THE NATIONAL PROVISIONER
Old Colony Bldg. Chicago, Ill.

For Sausage Makers

BELL'S

Patent Parchment Lined

**SAUSAGE
BAGS**

and

**SAUSAGE
SEASONINGS**

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

October 4, 1924

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$10.00@10.50
Cows, canners and cutters	\$1.50@ 3.75
Bulls, bologna	\$3.00@ 4.25

LIVE CALVES.

Calves, veal prime, per 100 lbs.	@14.50
Calves, veal good to choice	\$14.00@14.50
Calves, veal, culs, per 100 lbs.	\$7.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	\$13.50@14.00
Lambs, fair to good, per 100 lbs.	\$11.50@13.25
Lambs, com. to med.	\$10.50@11.50

LIVE HOGS.

Hogs, heavy	11.00@11.15
Hogs, medium	@11.25
Hogs, 140 lbs.	@11.25
Pigs, under 70 lbs.	\$10.00@10.25
Roughs	8.50@ 9.00

DRESSED BEEF.

CITY DRESSED.	
Choice, native, heavy	17½@18½
Choice, native, light	18½@20
Native, common to fair	15 @17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	18 @19
Native choice yearlings, 400@600 lbs.	17½@18½
Western steers, 600@800 lbs.	15 @16
Texas steers, 400@600 lbs.	11 @13
Good to choice heifers	17 @18
Good to choice cows	12 @13
Common to fair cows	9 @10
Fresh bologna bulls	7½@ 8

BEEF CUTS.

Western.	City.
No. 1 ribs	@22
No. 2 ribs	@15
No. 3 ribs	@12
No. 1 loins	@26
No. 2 loins	@19
No. 3 loins	@12
No. 1 hinds and ribs	26
No. 2 hinds and ribs	23
No. 3 hinds and ribs	19
No. 1 rounds	@14
No. 2 rounds	@11
No. 3 rounds	@ 9
No. 1 chuck	@13
No. 2 chuck	@ 9
No. 3 chuck	@ 6
Bolognas	@ 6
Bolts, reg., 6@8 lbs. avg.	22 @23
Bolts, reg., 4@6 lbs. avg.	17 @18
Tenderloins, 4@5 lbs. avg.	60 @70
Tenderloins, 5@6 lbs. avg.	80 @90
Shoulder clods	10 @11

DRESSED CALVES.

Prime	@22
Choice	20 @22
Good	18 @20
Medium	16 @18
Common, 10@12 lbs. avg.	15 @16

DRESSED HOGS.

Hogs, heavy	@15%
Hogs, 180 lbs.	@15%
Hogs, 160 lbs.	@16%
Hogs, 140 lbs.	@16%
Pigs, 80 lbs.	@16%

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	.23 @24
Lambs, poor grade	.18 @21
Sheep, choice	.15 @16
Sheep, medium to good	.13 @14
Sheep, culs	8 @10

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.21 @21½
Hams, 10@12 lbs. avg.	.20½@21
Hams, 12@14 lbs. avg.	.20½@21
Picnics, 4@6 lbs. avg.	.13½@14
Picnics, 6@8 lbs. avg.	.13 @13½
Rollottes, 6@8 lbs. avg.	.14½@15
Beef tongue, light	.30 @34
Beef tongue, heavy	.35 @40
Bacon, boneless, Western	.21 @22
Bacon, boneless, city	.20 @21
Pickled bellies, 10@12 lbs. avg.	.16 @17

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.	26 @27
Fresh pork tenderloins	52 @55
Frozen pork loins, 10-12 lbs. avg.	19 @20
Frozen pork tenderloins	40 @45
Shoulders, city, 10@12 lbs. avg.	16 @17
Shoulders, Western, 10@12 lbs. avg.	16 @17
Butts, boneless, Western	25 @26
Butts, regular, Western	21 @21
Fresh hams, city, 8@10 lbs. avg.	20 @21
Fresh hams, Western, 10@12 lbs. avg.	19 @20
Fresh picnic hams, Western, 6@8 lbs. avg.	14 @15
Extra lean pork trimmings	18 @17
Regular pork trimmings, 50% lean	15 @16
Fresh spare ribs	12 @13
Raw leaf lard	16 @17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 lbs.	@150.00
Flat shin bones, avg. 40 to 45 lbs. per 100 lbs.	90.00@100.00
Black hoofs, per ton	40.00@ 50.00
Striped hoofs, per ton	40.00@ 50.00
White hoofs, per ton	105.00@115.00
Thigh bones, avg. 85 to 90 lbs. per 100 lbs.	140.00
Horns, avg. 7½ oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	@30c
Fresh steer tongues, L. C. trim'd	@38c
Calves, heads, scalded	@45c
Sweetbreads, veal	@75c
Sweetbreads, beef	@60c
Beef kidneys	@16c
Mutton kidneys	@ 8c
Livers, beef	@20c
Oxtails	@12c
Hearts, beef	@ 8c
Beef hanging tenders	@16c
Lamb fries	@10c

BUTCHER'S FAT.

Shop fat	@ 2½
Breast fat	@ 4½
Edible suet	@ 6
Cond. suet	@ 5
Bones	@25

SPICES.

Whole.	Ground.
Pepper, Sing., white	20 23
Pepper, Sing., black	12½ 15½
Pepper, red	10 14
Allspice	10 13
Cinnamon	11½ 14½
Coriander	7 10
Cloves	29 34
Ginger	23½ 26½
Mace	77 82

CURING MATERIALS.

In lots of less than 25 bbls.	Bbls. per lb.
Double refined saltpetre, granulated	6½c
Double refined saltpetre, small crystals	7½c
Double refined nitrate soda, granulated	4½c
Double refined nitrate soda, crystals	5½c
In 25 barrel lots:	
Double refined saltpetre, granulated	6c
Double refined saltpetre, small crystals	7c
Double refined nitrate soda, granulated	4¾c
Double refined nitrate soda, crystals	5c
Carload lots:	
Double refined nitrate of soda, granulated	4½c
Double refined nitrate of soda, crystals	4¾c

GREEN CALFSKINS.

Prime No. 1 veals	22 28
Prime No. 2 veals	20 26
Buttermilk No. 1-19	2.45 2.60
Buttermilk No. 2-17	2.25 2.35
Branded grubby	1.85 1.95
Number 3	2.20 2.50

FRESH KILLED.

Fowls—Fresh—dry picked—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	42 @44
Western, 48 to 54 lbs. to dozen, lb.	36 @40
Western, 43 to 47 lbs. to dozen, lb.	31 @33
Western, 36 to 42 lbs. to dozen, lb.	28 @30
Western, 30 to 35 lbs. to dozen, lb.	28 @30
Fowls—fresh—dry picked, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	45 @47
Western, 48 to 54 lbs. to dozen, lb.	41 @42

Western, 43 to 47 lbs. to dozen, lb.	35 @33
Western, 36 to 35 lbs. to dozen, lb.	31 @31
Western, dry picked, milk fed—barrels:	
Western, dry picked, 5½ lbs. and over, boxes	29 @29
Western, dry picked, 5 lbs. lb.	29 @29
Western, dry picked, 4½ lbs. each	29 @29
Western, dry picked, 3½ lbs. each, lb.	26 @26
Western, scalped, bbls.	25 @25

Ducks—

Long Island, No. 1, per lb.	@24
-----------------------------	-----

Squabs—

White, 12 lbs. to dozen, per dozen	\$7.00@ 7.50
------------------------------------	--------------

White, 10 lbs. to dozen, per dozen	\$5.50@ 6.00
------------------------------------	--------------

Culls, per dozen	\$1.00@ 1.15
------------------	--------------

LIVE POULTRY.

Fowls, colored, fancy via express	30 @32
-----------------------------------	--------

Old roosters, via freight	@15
---------------------------	-----

Ducks, via express	@24
--------------------	-----

Turkeys, via express	35 @45
----------------------	--------

Geese, swan, via freight or express	@10
-------------------------------------	-----

924

@24
@24
@24
@24

@24
@24
@24
@24
@24

@24

2 7.50
2 6.00
2 1.75

@22
@15
@24
@45
@10
@20
@75

@37%
@37
@33%
@31%

@33
@46
@44
@31

1.65

1.80

1.75

nd 10c

nd 10c

nd 50c
1.40
1.40

nd 10c

nd 10c

0.00

0.00

1.75

.75

.25

.00

.00

.

r at
del-

924:

25

35%

37%

37%

38%

cen-

34

1-

28

33

6,558

1,217

1,217

5,008

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102

1,102